POT LUCK COOKBOOK

Expression of Appreciation

We, the members of Marriage Encounter wish to express our thanks to our friends and members for their favorite recipes that were given to help make our cookbook complete. We will be forever grateful.

Proceeds from the sale of this book will be used to promote love and harmony in marriage.

St. Stephen the Martyr
Marriage Encounter
Renton, Washington

568-80

S. M.C.

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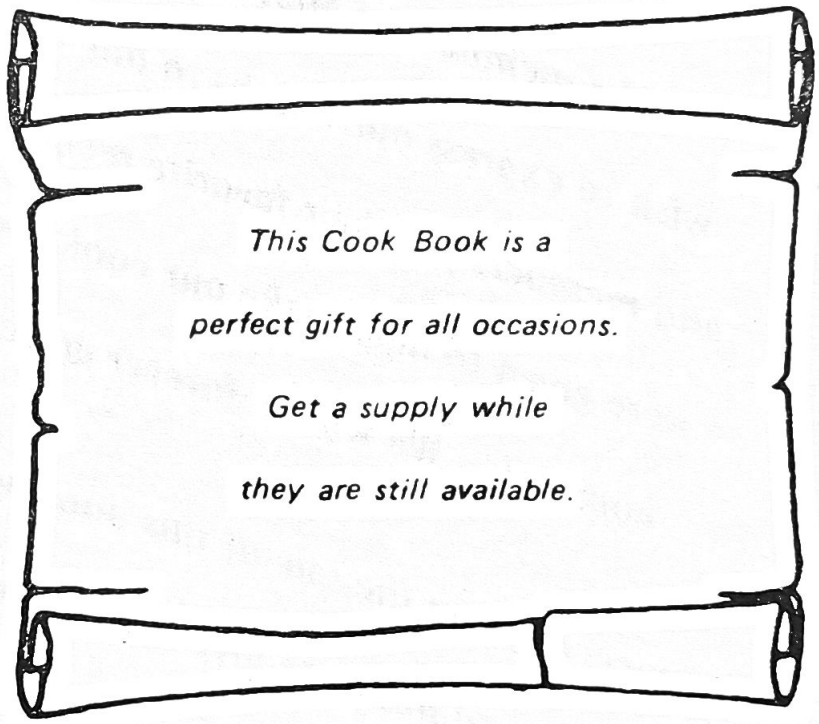

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Try our weekend!

Your

marriage deserves it.

Contact your local clergy.

OUR MARRIAGE SOUFFLE

2 loving people
2 pints of love
2 tablespoons patience
2 cups of trust
2 pinches understanding
2 well-rounded measures
of sex
Plenty of honest friendship

Combine two loving people. Blend in understanding and patience and stir lightly until mixture is smooth and fluffy. Now add 2 cups of trust and pour the mixture into the casserole of life. Place in warm oven.

This is also the time to add tears, dreams, touching, caring, forgiving, remembering or any other spices you feel will make your souffle more exciting.

As the mixture is baking, saute the sex in tenderness and perhaps a little wine on special occasions.

Cook to taste; garnish with playing or praying – you judge for yourself.

Serve with a kiss or two, and honest friendship.

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APPETIZERS
PICKLES
RELISHES

A HANDY SPICE GUIDE
TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

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ANGEL'S CLOUD DIP

Lydia Cooper

8 oz. cream cheese
1/2 c. cottage cheese
1/2 c. shredded Jack cheese
1/4 c. finely chopped onions
1 tsp. Nature's Seasons

Mix all ingredients together and heat until bubbly, stirring once or twice. Serve with fresh vegetables or favorite crackers.

CHILI CON QUESO CHEESE DIP

Rosemary Cahill

1 lb. pasteurized cheese (Velveeta)
1 small can Ro-Tel tomatoes and green chilies, partially drained

Melt cheese in top of double boiler. Stir in tomatoes and chilies. Serve as dip or use as spread on toast or crackers. May serve as filling for hard-boiled eggs or celery hearts, or pour over corn chips or broken toasted tortillas. Serve warm.

CHINESE DIP

Patricia & Elmer Sitter

1 c. mayonnaise, chilled
1 c. sour cream
1/4 c. green onion, finely chopped
1/2 c. parsley, minced
1/4 c. water chestnuts, coarsely chopped
2 cloves garlic, minced
1 Tbsp. soy sauce or hau yau (oyster sauce)

Combine mayonnaise and sour cream. Add remaining ingredients and mix well. Do not use blender (mix dip manually). Makes about 2 cups.

CONFETTI DIP

Lynn and Mary Willis

2/3 c. sour cream
1/3 c. mayonnaise
2 Tbsp. chopped onion
2 Tbsp. chopped chives
2 Tbsp. chopped pimento
1/4 tsp. garlic powder

Mix all ingredients and chill.

DILL DIP

Jim & Shelley Tindle

2/3 c. mayonnaise
2/3 c. sour cream
1 Tbsp. shredded green onions
1 Tbsp. parsley
1 tsp. dill weed
1 tsp. Beau Monde seasoning

Mix mayonnaise and sour cream. Add spices and mix well. Best if made the day before. Yield: 1 1/2 cups.

FRITOS BEAN DIP

Patricia & Elmer Sitter

1 (10 1/2 oz.) can Fritos bean dip
1 (10 1/2 oz.) can Taco Fill
11 oz. Jack cheese

Mix dip and fill together. Spread dip-fill mixture in pan. Slice cheese and spread over top. Bake at 350° for 30 minutes.

TACO PIZZA

Hilda Holland

1 (16 oz.) can refried beans
1 env. taco seasoning
3 ripe avocados
4 Tbsp. sour cream or mayonnaise
Few drops lemon juice
1 small can diced green chilies
Chopped green onions
Chopped black olives
Grated Cheddar cheese
Grated Jack cheese
Chopped tomatoes
Corn chips, Doritos or taco chips

1st layer: Mix together beans, taco seasoning; spread on platter.

2nd layer: Mash avocados, mix with sour cream and lemon juice. Spread on top of beans. Top with green chilies, onions, olives, cheeses and tomatoes. Serve with chips.

VEGETABLE DIP

Rosemary Cahill

1 c. real mayonnaise
2 - 3 tsp. soy sauce
1 tsp. ginger
2 tsp. green onion, minced
1 tsp. white vinegar
2 tsp. milk

Put all ingredients in a bowl and beat together until well blended. Refrigerate 24 hours to let flavors blend. Serve with cauliflower, carrot sticks, celery, etc.

VEGETABLE DIP

Cheryl & Thom Gamble

8 oz. sour cream
8 oz. real mayonnaise
1 tsp. dill weed
1 tsp. Beau Monde seasoning
1 tsp. parsley flakes
Dash of onion salt and Worcestershire sauce

Mix ingredients together and let set for around an hour. Serve with carrot sticks, bell pepper, celery, cauliflower, etc. Will keep in refrigerator up to 2 weeks.

CHEESE BALL

Jacqueline Brown

1 jar Kraft Old English cheese
2 jars Kraft Roko Blue cheese
8 oz. cream cheese
4 finely chopped green onions, including green tops
1/2 c. nuts, toasted (almonds, pecans or walnuts)

Let cheese warm to room temperature. Cream together and add onions. Chill until firm enough to form into 2 balls. Roll in chopped nuts. These freeze well. Before serving, let ball soften at room temperature for 1 hour. Serve with crackers.

CHEESE BALL

Marion & Leslie Distin

16 oz. Philadelphia cream cheese
1 (8 oz.) jar Kraft Blue cheese dressing
1 (8 oz.) jar Kraft Old English dressing
1 c. finely chopped walnuts
1 c. finely chopped parsley

Mix together all cheeses and 1/2 cup each of walnuts and parsley. Mix into ball. Blend rest of nuts and parsley and roll cheese ball in it.

CHEESE BALL

Carol Smith

3 glasses Blue cheese
1/2 lb. sharp grated cheese
1 Tbsp. green onion or chives
1 tsp. Worcestershire sauce

Blend together and refrigerate 24 hours in covered bowl. Shape into a ball and roll in crushed pecans and parsley. Serve with crackers or pretzels.

CRACKER CHEESE POPS

Sue & Carol

1/2 c. soft margarine or butter
2 c. shredded sharp or medium cheese
1/2 tsp. Worcestershire sauce
1 dash of Tabasco sauce

Mix the above together. Add 1 cup sifted flour and combine everything and knead together like pie dough. Roll and form into a 1 inch log. You'll have a long roll. Cut off as much as needed in 1/4 inch slices. Bake 12 - 15 minutes at 350°. Dough freezes beautifully.

MARINATED MUSHROOMS

Betty Illian

1 c. parsley
1/2 c. ground garlic
2 gal. salad oil
10 lb. mushrooms

Mix garlic, parsley and oil well. Pour over mushrooms. Let set at least overnight.

BACON STUFFED MUSHROOMS

Hank & Kathy Heeb

1 (13x9x2 inch) baking dish, buttered
1 lb. small mushrooms (about 50)
4 slices bacon, diced
1 medium onion, minced
2 Tbsp. minced green pepper
1 tsp. salt
1/8 tsp. MSG
Dash of pepper
1 (3 oz.) pkg. cream cheese, at room temperature
1/2 c. buttered bread crumbs

Preheat oven to 375° F. Wash and dry mushrooms. Remove stems; chop and reserve for stuffing. Saute diced

bacon, onion, green pepper, chopped mushroom stems and seasonings; remove from heat when cooked through, but not browned. Combine cheese with bacon mixture; press firmly into mushroom caps, mounding slightly. Put buttered crumbs into small bowl. Lightly press filling side of mushrooms into crumbs to coat. Place mushrooms in baking dish, filling side up. (At this point, mushrooms may be covered and refrigerated one or two days.) Add 1/4 cup hot water to baking dish and bake uncovered for 15 to 20 minutes. Garnish each with parsley sprig. Makes about 50 stuffed mushrooms.

COCKTAIL MEAT BALLS

Katie Anfang

2 lb. ground beef
1 c. bread crumbs
3 eggs
1/2 onion, finely chopped
1/4 c. Parmesan cheese
1/2 tsp. seasoned salt
1/4 tsp. pepper
3/4 tsp. curry powder
1/2 tsp. Worcestershire sauce
Dash of garlic salt

Sauce:

1 c. red wine
1/2 c. beef stock
2 (8 oz.) cans tomato sauce
1/2 tsp. oregano

Mix all ingredients (up to sauce) as for meat loaf. Form into small meat balls, about the size of walnuts. Roll in flour, then brown in salad oil in large electric fry pan. (Add a dash of garlic salt to the oil.) Brown for about 8 minutes. Add the sauce to browned meat balls and simmer 25 - 30 minutes. If broth gets too thick, add more beef stock or wine (whichever you like best). Serve with toothpicks.

COCKTAIL MEAT BALLS IN SAUCE

Fiona Matheson

1 1/2 lb. ground beef
1 egg
2 Tbsp. dried onion bits, rolled fine
1/2 c. corn flake crumbs, rolled fine
2 Tbsp. parsley flakes (dry)
1/4 tsp. garlic salt
2 tsp. salt
1/2 tsp. black pepper

Shape into small walnut sized balls. Bake on cookie sheet for 15 minutes at 450°. Drain on brown paper. Can be frozen.

Sauce:

1 (16 oz.) jar chili sauce
1 (8 oz.) jar grape jelly
3 Tbsp. lemon juice

Heat sauce. Add meat balls.

SALMON MOUSSE

Lynn & Mary Willis

1 can cream of mushroom soup
6 oz. cream cheese
1/2 c. finely chopped onion
1/2 c. finely chopped celery
1/4 c. water
1 Tbsp. Knox gelatine
1 (6 1/4 oz.) can red salmon (make sure it is red salmon)
1 Tbsp. mayonnaise

Mix water and Knox gelatine together and set aside. In a T-Fal pan, saute (without butter or margarine, etc.) onion and celery until tender. Add cream of mushroom soup and cream cheese - heat until melted or mixed well. Remove bones and skin from salmon and add with mayonnaise. Mix with Knox gelatine mixture and pour into mold.

SALMON PARTY LOG

Shirley Swenson

1 (1 lb.) can salmon
1 (8 oz.) pkg. cream cheese, softened
1 Tbsp. lemon juice
2 tsp. grated onion
1 tsp. horseradish
1/4 tsp. salt
1/4 tsp. liquid smoke (optional)
Garlic, if you like
1/2 c. chopped pecans
3 Tbsp. chopped parsley

Drain salmon. Remove bone and skin. Combine salmon with cream cheese, lemon juice, onion, horseradish, salt and liquid smoke. Mix thoroughly. Chill several hours. Combine pecans and parsley. Shape salmon into 8x2 inch log. Roll in nut mixture. Chill well. Serve with crackers.

SALMON WIGGLE

Mrs. H. W. Biller

2 c. flaked, cooked salmon
2 c. cooked peas
2 c. white sauce
2 doz. crisp crackers
Paprika

Heat salmon and peas in white sauce. Serve on crackers and sprinkle with paprika. Serves 6.

SHRIMP MOLD

Jackie Raczka

1 can tomato soup
1 (8 oz.) pkg. cream cheese
1 env. Knox gelatine
2 cans shrimp
1/2 c. finely chopped onion
1/2 c. finely chopped celery

Mix soup with gelatine on the stove at low heat. Stir until smooth. Mix in cream cheese until melted. Add onion, celery and shrimp. Pour into greased jello mold. Allow to set in refrigerator.

BEER BREAD

Jim & Shelly Tindle

3 c. self-rising flour *
3 Tbsp. sugar
1 (12 oz.) bottle beer, room temperature

*Or, regular flour plus 4 1/2 teaspoons baking powder and 1 1/2 teaspoons salt.

Mix all ingredients well. (Don't use metal spoon or bowl.) Turn into greased 9x5 inch loaf pan. Brush top with 1/4 cup melted margarine. Bake at 350° for 50 minutes.

** NOTES **

SOUPS
SALADS
VEGETABLES

TO QUICK–FREEZE VEGETABLES

Vegetables for freezing are prepared as for cooking, then blanched (scalded) and packed dry, or with the brine. The dry pack is less trouble and is satisfactory for all vegetables except green peppers.

Blanching vegetables is important because it minimizes loss of flavor and color. To blanch in boiling water, put about one pound of vegetables in a fine-mesh wire basket with a wire cover to hold food under the water and lower into rapidly boiling water, enough to cover food. Cover the kettle and then COUNT THE TIME RECOMMENDED FOR EACH vegetable. After blanching, chill quickly and thoroughly, plunge the vegetables into ice water, or hold under cold running water. When completely chilled, remove and drain, and PACK AT ONCE.

VEGETABLE	HOW PREPARED	BLANCHING
ASPARAGUS	Wash, cut, sort into groups according to thickness of stalk. Blanch, chill, pack.	3 to 4 minutes in boiling water, depending on size.
BEANS, GREEN AND WAX	Wash, stem, slice, cut or leave whole. Blanch, chill, pack.	Cut: 2 minutes in boiling water. Whole: 2 1/2 minutes in boiling water.
BEANS, LIMA	Shell, wash, blanch, chill. Remove white beans, which may be used for cooking. Pack.	1 to 2 minutes in boiling water, depending on size.
CARROTS	Remove tops, wash, scrape. Slice lengthwise or crosswise as preferred, or leave small carrots whole.	Whole: 4 1/2 minutes in boiling water. Sliced: 3 minutes in boiling water.
CAULIFLOWER	Break heads into flowerets about 1 inch across. Wash, blanch, chill, pack.	3 to 4 minutes in boiling water.
CORN, ON COB	Husk, trim away silk and spots. Wash, blanch, chill, pack.	7 minutes in boiling water for slender ears. 9 for medium, 11 for large.
CORN, KERNELS	Same as corn on cob. After chilling, cut off kernels and pack.	
GREENS Beet, Chard, Kale, Mustard, Spinach, Collards, etc.	Wash, discard bad leaves, tough stems. Blanch, chill, pack.	2 minutes in boiling water.
PEAS	Shell, sort, blanch, chill, pack.	1 to 2 minutes in boiling water, depending on size.
PEPPERS, GREEN	Wash, cut away seeds, slice. Blanch, pack in brine of 1 tsp. salt to 1 c. cold water.	3 minutes in boiling water.

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7 LAYER SALAD

Jan & Chuck Mayes

1 head lettuce, shredded
1/2 c. celery, chopped
1/2 c. onion, chopped
1 can water chestnuts, sliced
1 pkg. frozen peas
1/2 c. mayonnaise
1/2 c. Parmesan cheese
6 - 8 slices cooked bacon
2 sliced tomatoes
3 hard-boiled eggs, sliced
Shredded cheese

1. Mix the lettuce, celery and onion. 2. Layer the sliced water chestnuts on top. 3. Add the frozen peas. 4. Combine the mayonnaise and Parmesan cheese and spread over the peas. 5. Fry the bacon. Crumble and sprinkle on top of the dressing. 6. Spread sliced tomatoes and hard-boiled eggs across the top. 7. Sprinkle shredded cheese over all.

LAYERED LETTUCE AND SPINACH SALAD

Rosemary Cahill

1 head lettuce
1 pkg. fresh spinach
1/2 lb. bacon, fried and crumbled
6 hard-boiled eggs, sliced
1 (10 oz.) pkg. frozen peas
6 green onions, chopped
1 (12 oz.) carton sour cream
1 c. mayonnaise
1 pkg. Hidden Valley Ranch dressing

Layer lettuce, spinach, bacon, eggs, peas and onions in a bowl or 9x13 inch glass pan. Mix sour cream, real mayonnaise and Hidden Valley Ranch dressing mix. Spread over top of lettuce mixture, making sure to seal edges. Chill overnight.

LAYERED SALAD

JoAnn & Mark McConnell

1 medium head lettuce
1 c. green pepper, chopped
1 c. celery, chopped
1 c. green onions, chopped
1 (10 oz.) pkg. frozen green peas
1 c. mayonnaise
2 tsp. granulated sugar
2 hard-boiled eggs

4 slices bacon, cooked and crumbled
1 c. grated sharp Cheddar cheese

In a 9x13 inch glass dish, layer the lettuce, washed and torn into bite-sized pieces, green pepper, celery, green onions, frozen peas and eggs (if desired). Combine mayonnaise and sugar, spread over salad like icing on a cake. Sprinkle with bacon bits and grated cheese. Cover with plastic wrap and refrigerate overnight.

Variation: On the lettuce, layer sliced cucumber, sliced water chestnuts, sliced radishes, top with Ranch Style dressing and garnish with Parmesan cheese and tomatoes.

LAYERED SALAD

Mary Courtney

6 c. head lettuce, chopped
6 hard-boiled eggs
1 (10 oz.) pkg. frozen peas
1 c. bacon, diced and cooked
2 c. Swiss cheese, shredded
1 1/2 c. mayonnaise
1/2 c. chopped green onions
Salt and pepper to taste
1 Tbsp. sugar

Put half of the lettuce in bottom of a large bowl. Sprinkle with salt, pepper and sugar. Layer sliced eggs on lettuce. Salt and pepper. Layer peas (uncooked and frozen) over eggs. Layer with remaining lettuce, bacon and cheese. Spread mayonnaise over to seal all edges of bowl. Cover tightly. Chill for 24 hours. Garnish with green onions and paprika.

24 HOUR SALAD

Eleanor Bertagni

Layer the following ingredients in large glass salad bowl:

1 head lettuce, must be completely dry, tear into small pieces for bottom layer
1 1/2 c. chopped celery
1 pkg. frozen petite green peas, cooked, drained
1 onion, thinly sliced or chopped
3 Tbsp. sugar, sprinkled over all

Put strips of Swiss cheese to cover top. Over this,

put 1 cup mayonnaise -- ice like a cake! Before serving, top with 1 pound bacon that has been cooked and crumbled. Nice to serve at a party because it can be made ahead and serves 10 - 12.

MAIFUN SALAD

Mary Pardo

1/4 pkg. Maifun rice sticks
2 chicken breasts
1 small can shrimp (or fresh)
1 head shredded fine lettuce
3 small green onions, chopped
1 small pkg. slivered or roasted almonds
4 Tbsp. sesame seeds, toasted
1 c. oil

Dressing:

6 Tbsp. sugar
2 tsp. salt
1 tsp. Accent
1/2 tsp. pepper
1/2 c. fresh lemon juice (not bottled)
4 Tbsp. white vinegar
1/4 c. salad oil

Roast chicken with salt and pepper and cut into julienne strips. Deep fry Maifun in deep hot oil for 2 to 3 seconds.

Important: Don't brown Maifun, it will puff up quickly. Add to chicken, shrimp, lettuce, onions, almonds and sesame seeds. Combine all dressing ingredients, mix. Shake and pour over salad. Toss and serve at once.

ORIENTAL SPINACH SALAD

Hank & Kathy Heeb

1 Tbsp. white vinegar
1 Tbsp. soy sauce
3/4 Tbsp. sugar
1/4 tsp. ginger
3 Tbsp. oil
1 green onion with top, minced fine
6 c. torn spinach leaves
2 c. shredded Chinese cabbage or iceberg lettuce
2 Tbsp. toasted sesame seed

In salad bowl blend vinegar, soy sauce, sugar and ginger. Stir in oil and onion. Add spinach, cabbage and sesame seeds. Toss lightly to coat. If desired, serve in cabbage leaf-lined bowls. Serve at once. Makes 4 to 6 servings.

SAIFOON CHICKEN SALAD

Mary Puhich

2 chicken breasts
1/2 c. (or more) soy sauce
1/2 c. (or more) white wine
1 large head lettuce
3 slices fresh ginger root
4 stalks celery
5 green onions
4 1/2 oz. sliced, toasted almonds
1/4 c. toasted sesame seed
1/3 pkg. saifoon noodles

Dressing:

6 Tbsp. sugar
1/4 c. oil
1/4 c. wine vinegar
1 Tbsp. lemon juice
Salt and pepper

Marinate chicken breasts in soy sauce and wine 2 or 3 hours. Bake chicken in marinade until it is well done. Remove it from the bone and cut into bite sized pieces. Thinly slice (shred) lettuce. Add diagonally sliced celery, diagonally sliced green onions, almonds, sesame seed and minced ginger root. Quickly fry saifoon noodles a few at a time. Add the large pile to all of the above salad ingredients. Shake dressing in small bottle. Add and gently toss.

SPINACH SALAD

Carol Smith

2 bunches spinach
1/2 lb. mushrooms
Bean sprouts
Green onions
1/2 lb. bacon, fried and crumbled
Sunflower seeds, toasted

Dressing:

2/3 c. oil
1/3 c. catsup
1/3 c. sugar
1/3 c. red wine vinegar
1/3 c. finely chopped onion
2 tsp. Worcestershire sauce

Make dressing and shake well in sealed jar. Use as much of the other ingredients as you desire.

CRISP SPINACH SALAD

Joan Spring

1/2 bunch fresh spinach
1/2 head lettuce
8 oz. fresh bean sprouts
1 can sliced water chestnuts
5 slices bacon, fried and crumbled

Dressing:

2/3 c. salad oil
1/3 c. each sugar, ketchup, red wine vinegar and finely chopped onions
2 tsp. Worcestershire sauce
Salt and pepper
2 hard-boiled eggs (optional)

Combine first 5 ingredients and cover and chill. Combine dressing and chill. Garnish with eggs. Put dressing on before serving.

STEWED TOMATO SALAD

Arlyne Brim

1 (14 1/2 oz.) can stewed tomatoes
1 small pkg. lemon jello
1/2 c. chopped onion
1/2 c. chopped green pepper
3/4 - 1 c. chopped celery
3/4 c. mayonnaise

Bring stewed tomatoes to boil. Stir in jello until dissolved. Put into mixer bowl and refrigerate until jelled. Then add mayonnaise and beat. Fold in onion, green pepper and celery. Pour into pan and refrigerate.

TANGY TOMATO ASPIC

Mary Sparks

2 1/4 c. boiling water
1 (6 oz.) pkg. lemon jello
1 (8 oz.) can tomato sauce
1 1/2 tsp. vinegar
1/2 tsp. salt
1/2 tsp. onion juice
1/8 tsp. Tabasco sauce
Dash of cloves
1 (14 oz.) can cut asparagus spears
1 (7 oz.) can artichoke hearts

Add boiling water to jello. Stir until dissolved. Stir in next 6 ingredients. Chill until slightly thickened. Drain asparagus. Arrange it and artichoke hearts in 6 cup ring mold. Pour aspic carefully over it. Chill till firm.

TABOOLEY (Arabic Salad)

Lou Ellen Beyrouty

1 bunch green onions
3 bunches (large) parsley, leaves only
1 bunch fresh mint (or 3 tsp. dried mint)
3 or 4 large tomatoes
Salt and pepper to taste
1/4 c. cracked wheat (borgul) soak wheat in water, squeeze dry
1/2 c. olive oil or salad oil
Lemon juice to taste

Chop all vegetables fine. Add cracked wheat. Add remaining ingredients, adding more seasoning if necessary.

VEGETABLE PLENTY

Bertina Nelson

1 (10 oz.) pkg. frozen chopped broccoli
2 c. shredded Old English process cheese
17 oz. cream style corn
1/2 c. cracker crumbs
1/3 c. chopped onion
2 medium tomatoes, cut into wedges

Thaw and drain broccoli. Combine all ingredients except 1/2 cup of cheese and the tomatoes. Mix lightly, layer half of mixture and tomatoes in a 1 1/2 quart casserole. Layer with remaining mixture. Bake at 350° for 30 minutes. Top with remaining tomatoes and bake 15 minutes more. Top with reserved cheese.

BEAN SALAD

Carol Smith

1 c. each green beans, wax beans, kidney beans, Garbanzo
1 1/2 c. white onions
3/4 c. sugar
2/3 c. vinegar or less
1/3 c. salad oil
1 tsp. salt and pepper

Marinate at least overnight. The longer the better.

CREAMY COLE SLAW

Sue Selis

*1/2 c. mayonnaise
1/2 Tbsp. sugar
1 Tbsp. cider vinegar
1/2 tsp. prepared mustard
1/2 tsp. celery seed
1/4 tsp. salt
3 c. shredded cabbage
1/2 c. shredded carrot
2 Tbsp. chopped green pepper
1 Tbsp. chopped onion

*Use some yogurt in place of mayonnaise to cut calories.

Mix dressing ingredients in a large bowl. Add remaining ingredients and mix well. Add more dressing if a creamier slaw is desired. Refrigerate at least several hours before serving.

FREEZER SLAW

Gary & Mary Ganton

Slaw:

1 head cabbage (2 1/2 - 3 lb.)
1 green pepper
1 carrot

Dressing:

1 c. vinegar
2 c. sugar
1/4 c. water
1 tsp. celery seed
1 tsp. mustard seed

Put slaw ingredients through food grinder. Let stand 1 hour in cold water with 1 teaspoon salt. Boil dressing ingredients. Pour over first ingredients. Put into containers and freeze. Must be frozen to get best results.

CURRIED RICE SALAD

Mary Courtney

2 c. cooked rice
3/4 c. mayonnaise
1/2 tsp. curry powder
Green onions, chopped
Celery, chopped
1 can shrimp
1 Tbsp. lemon juice

Mix all ingredients together.

RICE AND CRAB SALAD

Kathy Hawkins, Carol Smith

2 c. cooked rice
2 (6 oz.) cans crab
1/2 c. sliced, stuffed green olives
1 c. diced celery
About 3 green onions
1 c. Miracle Whip (don't substitute)

Cook rice, drain and rinse under cold water. Combine all ingredients. It's best if made one day before serving.

CARROUSEL SALAD BOWL

Bertina Nelson

1 (7 oz.) pkg. Creamettes macaroni
2 Tbsp. salad oil
2 Tbsp. vinegar
1 Tbsp. minced onion
1 tsp. seasoned salt
Pepper
1 c. diced celery
1 c. diced Cheddar cheese
1 can sweet peas
1/2 c. mayonnaise
1 c. diced ham

Cook macaroni according to directions. Do not chill; while still hot, drizzle with oil and vinegar. Add onions, seasonings and cheese. Toss well. Gently mix in green peas and remaining ingredients. Chill.

MARINATED CARROTS

Yvonne Montesi

1/2 c. cooking oil
1 tsp. paprika
3/4 c. vinegar
1 c. sugar
1 can tomato soup
2 lb. whole carrots
1 medium onion
1 green pepper
1 Tbsp. prepared mustard

Cook carrots in salted water until tender. Mix oil, vinegar, sugar, soup, paprika and mustard well. Slice cooked carrots (cook only until tender); chop onion and green pepper in small pieces and add to rest of ingredients. Stir well. Marinate in refrigerator, stir occasionally; serve cold with some of the marinade.

MACARONI SALAD

Glen & Alice Willis

Macaroni (shell)
1 can tuna
Mayonnaise
1 white onion
2 tomatoes, diced
Lettuce, chopped

Cook macaroni. Drain tuna. Mix all together.

GERMAN HOT POTATO SALAD

Patricia & Elmer Sitter

6 medium sized waxy potatoes
4 strips bacon, minced or 2 Tbsp. bacon drippings
1/4 c. onion, chopped
1/4 c. celery, chopped
1 dill pickle, chopped
1/4 c. water or stock
1/2 to 1/3 c. vinegar

1/2 tsp. sugar
1/2 tsp. salt
1/8 tsp. paprika
1/4 tsp. dry mustard (optional)
Parsley or chives, chopped

Cook potatoes in their jackets, in a covered saucepan, until tender. Peel and slice while they are hot. Heat in a skillet minced bacon. Add onion, celery and pickle to bacon and saute until brown. In separate container heat to boiling water, vinegar, sugar, salt, paprika and dry mustard. Pour liquid over bacon mixture in skillet. Combine with the potatoes and serve at once with chopped parsley or chives. Serves 6.

POTATO SALAD

Patricia & Elmer Sitter

3 medium or 2 large potatoes
3 eggs, hard-boiled, chopped or grated
1/4 small round onion, grated
Pepper to taste
1/2 stalk celery, cubed fine
1/2 carrot, grated
1 large sweet pickle, cubed fine
Salt to taste
Mayonnaise, enough to bind

Boil potatoes until cooked. Peel and cube potatoes. Prepare potatoes the day ahead and refrigerate. Add remaining ingredients to potatoes and mix until blended. Refrigerate until served.

POTATO SALAD FOR A CROWD

Jackie Raczka

8 lb. potatoes
3/4 c. finely chopped onion
1 Tbsp. + 1 tsp. salt
1/2 tsp. pepper
1 c. Italian salad dressing
2 c. mayonnaise or salad dressing
2 c. chopped celery
12 hard-cooked eggs, cut up

Cook unpared potatoes covered in boiling, salted water (1/2 teaspoon salt to 1 cup water) for 30 to 40 minutes or until tender; drain. Cool slightly; peel and cut into cubes. Toss with onion, salt, pepper and Italian salad dressing. Cover; chill thoroughly at least 8 hours. About 2 hours before serving, add mayonnaise, celery and eggs; toss until well coated. Chill. (24 servings - 3/4 cup each)

SHRIMP SALAD

Katie Anfang

3 Tbsp. white vinegar
3 Tbsp. sugar
2 c. mayonnaise
Celery
Onion (about 1/2)
Green pepper (optional)
5 hard-boiled eggs
1 (12 oz.) pkg. sea shell type macaroni
2 or 3 cans shrimp, drained

Put vinegar and sugar in measuring cup and fill with mayonnaise. Add 1 more cup mayonnaise (use extra-large mixing bowl). Add 4 - 6 large celery stalks, chopped fine and about 1/2 onion, also chopped fine. Green pepper is optional. Then add 5 boiled eggs, chopped; cooked sea shells and shrimp. Refrigerate overnight.

TACO SALAD

Bob & Rosie Cahill

1 lb. ground beef
1 pkg. taco seasoning
1 (8 oz.) can tomato sauce with onions
1 can water
1 head lettuce
2 large tomatoes, chopped
1 bunch green onions, chopped
1/2 lb. Longhorn cheese, grated
1 pkg. taco flavored Doritos

Brown beef until crumbly; drain fat. Add taco seasoning, tomato sauce and water. Simmer for 15 to 20 minutes. Combine lettuce, tomatoes and onions; add cheese. Add beef mixture and Doritos. Serve immediately. May be topped with sour cream if desired. Serves 6.

5 CUP SALAD

Lynn & Mary Willis

1 c. sour cream
1 c. drained Mandarin oranges
1 c. small marshmallows
1 c. crushed pineapple
1 c. maraschino cherries

Mix together and chill. I let it set overnight.

APOGEE TAVERN

1/2 lb. HAMBURGER

CHICKEN
PRAWNS
SHRIMP
PIZZA
SANDWICHES

Fairwood Shopping Center

255-9174

WHEN SHOPPING,

REFER

TO

YOUR COOKBOOK

FROZEN FRUIT SALAD

Shirley Joerg

1 box marshmallows
1 Tbsp. gelatin
1 (#2 1/2) can pineapple
3/4 c. sugar
1 (#2 1/2) can peaches
1/2 c. pineapple juice
1 (#2 1/2) can Queen Anne cherries, pitted
1 medium sized bottle maraschino cherries
1/3 c. orange juice
3/4 c. mayonnaise
2/3 qt. whipping cream or 2 pkg. Dream Whip
1 c. pecans, if desired

1. Soak gelatin in 1 cup of cold water. Add hot pineapple juice to dissolve gelatin. Add orange juice and sugar. 2. Dice pineapple and peaches into cubes. Seed and quarter grapes or cherries. 3. Cut maraschino cherries into eighths. Quarter about 1 box of marshmallows. Chop pecans coarsely. 4. Mix fruits, nuts and marshmallows. 5. Whip cream stiffly. Fold mayonnaise into whipped cream. 6. When gelatin begins to set, add to fruit and nut mixture, then fold in whipped cream mixture. 7. Put into mold and store in freezer.

FROZEN FRUIT SALAD

Mary Ann Cullivan

1 (3 oz.) pkg. strawberry gelatin
1 c. boiling water
1 (6 oz.) can frozen concentrated lemonade
3 c. non-dairy whipped topping
1 (16 oz.) can sliced peaches
1 (8 1/2 oz.) can pear halves

Drain and chop fruits. Dissolve gelatin in boiling water. Add concentrate and stir until melted. Chill until slightly thickened. Blend in whipped topping and fold in fruit. Pour into 9x5 inch loaf pan. Freeze until firm, about 4 hours. Unmold and slice. Makes 12 servings.

CHERRY SALAD

Mike & Arlyne Brim

1 large pkg. cherry jello
3 c. boiling water
1 can cherry pie filling
3 oz. cream cheese
1 pkg. Dream Whip
1 small can crushed pineapple

Dissolve jello in boiling water. Add cherry pie filling. Chill. Cream together cream cheese and Dream Whip. Add small can crushed pineapple. Spread over cherry jello. Chill.

CREAM CHEESE AND JELLO

Patricia & Elmer Sitter

1 (8 oz.) pkg. cream cheese
1 large (approx. 29 oz.) can pear halves and juice
2 (3 oz.) boxes lime jello
2 c. hot water or 1 c. hot water and 1 c. cold water

Mix cream cheese with pear juice. Dissolve jello in water. Combine both mixtures. Slice pears and mix in cream cheese-jello mixture. Apply a little mayonnaise to mold before pouring mixture into mold. Chill and serve.

LAYERED CHERRY PEACH SALAD MOLD

Gene & Jeanie Thom

Cheese layer:

1 1/2 tsp. unflavored gelatin
1/4 c. sugar
1/4 tsp. salt
1 c. water, divided
1 1/2 Tbsp. lemon juice
3 oz. cream cheese
5 Tbsp. mayonnaise
2 Tbsp. chopped pecans

Fruit layer:

2 (3 oz.) pkg. cherry gelatin
1/4 c. sugar
2 c. boiling water
1 lb. can pitted tart red cherries
1 lb. can sliced peaches
1 c. thinly sliced celery

Cheese layer: Mix gelatin, 1/4 cup water and salt in small saucepan. Add 1/2 cup water, heat until gelatin dissolves. Remove from heat. Stir in 1/2 cup water and lemon juice. Blend cream cheese and mayonnaise. Gradually add gelatin mix. Chill until partially set, stir in pecans. Turn into 8 cup mold. Chill until almost firm.

Fruit layer: Dissolve cherry gelatin and sugar in boiling water. Drain cherries. Reserve syrup; add cherries to hot gelatin; allow to stand a few minutes to sweeten cherries. Drain peaches, reserve syrup. Combine syrups if necessary. Add water to make 1 1/2 cups. Add to gelatin, chill until partially set. Fold in peaches and celery, spoon over cheese layer, chill for several hours.

RASPBERRY APPLE SALAD

Bob & Elsie Lowenstein

1 (3 oz.) pkg. raspberry jello
1 c. boiling water
3/4 c. cold water
1 Tbsp. lemon juice
1/2 c. diced, peeled apples
1/2 c. thinly sliced celery
2 Tbsp. raisins
2 Tbsp. chopped walnuts

Dissolve gelatin in boiling water. Add cold water. Chill until thickened. Meanwhile, pour lemon juice over apples. Stir lemoned apples, celery, raisins and nuts into thickened gelatin. Pour into 2 or 3 cup mold. Chill until firm. Serves 4 - 5.

7-UP PARTY SALAD

Bob & Rosemary Cahill

1 c. 7-Up
1/4 lb. marshmallows
2 pkg. cream cheese (3 oz.)
1 (3 oz.) pkg. lime jello
1 (1 lb. 4 oz.) can crushed pineapple, undrained
3/4 c. chopped walnuts
1 1/2 c. Dream Whip

Combine 7-Up and marshmallows in saucepan. Cook over medium heat until marshmallows are melted. Add jello, stirring until dissolved. Have cream cheese at room temperature. Add hot mixture slowly to cheese and beat until smooth. Add pineapple and walnuts. Chill until partially set. Fold in whipped cream. Pour into a lightly oiled 2 quart mold. Refrigerate until firm. Makes 12 servings.

SEAFOAM SALAD

Angie Haller

1 pkg. lime jello
1 small can crushed pineapple, drained
1/2 c. chopped nuts
1 c. cottage cheese (small curd)
1 c. cream, whipped

Boil jello and 1/2 cup pineapple juice for 2 minutes; cool and add pineapple, nuts and cottage cheese. Add whipped cream last.

SUMMER SALAD

Cheryl & Thom Gamble

12 oz. carton small curd cottage cheese
1 (3 oz.) pkg. orange jello (can use other flavors - no water)
1 small can crushed pineapple, drained
1 c. Cool Whip

Sprinkle jello (dry) over cottage cheese and mix well. Stir in crushed pineapple. Fold in Cool Whip. Keep in refrigerator until jelled. Do not freeze (it becomes firm, but not stiff like regular jello). Takes about 3 hours to set right.

STRAWBERRY SALAD

Bob & Rosie Cahill

6 oz. pkg. strawberry jello
1 c. boiling water
2 thawed 10 oz. pkg. strawberries
1 large can crushed pineapple
3 mashed bananas
1 c. chopped pecans
8 oz. pkg. cream cheese
1 c. sour cream

Dissolve jello in boiling water. Add strawberries, pineapple, bananas and pecans. Pour 1/2 of mixture into a rectangular bowl. Place in refrigerator to set. Combine cream cheese and sour cream until well blended. Pour on top of chilled mixture. Top with remaining fruit mixture. Chill until firm. Yield: 15 servings.

STRAWBERRY SALAD

Mary Sparks

1 (6 oz.) pkg. strawberry jello
2 c. hot water
2 pkg. frozen strawberries
1 (20 oz.) can crushed pineapple
2 bananas, sliced
Small carton sour cream

Dissolve jello in hot water. Then mix with ingredients. Spread 1/2 of the above mixture into 9x13 inch pan and put in refrigerator to set. Then spread small carton of sour cream over mixture. Pour the rest of the mixture over this and put into refrigerator.

WATERGATE SALAD

Janice Barabe

1 small pkg. pistachio pudding (Jell-O Brand)
1 c. milk
1 (9 oz.) container Cool Whip
1 (20 oz.) can crushed pineapple with juice
2 c. mini marshmallows
Optional: 1/2 c. chopped walnuts

Mix pudding with milk. Fold in remaining ingredients. Sets in 1 to 1 1/2 hours. Do not use plastic bowl.

*If doubling recipe, be sure to use 2 (9 ounce) containers of Cool Whip, not 1 (13 ounce) container.

** NOTES **

** NOTES **

MAIN DISHES

HANDY CHART OF KITCHEN MATH WITH METRIC

KITCHEN MATH WITH METRIC TABLES

Measure	Equivalent	Metric (ML)
1 Tbsp.	3 tsp.	14.8 milliliters
2 Tbsp.	1 oz.	29.6 milliliters
1 jigger	1½ oz.	44.4 milliliters
¼ cup	4 Tbsp.	59.2 milliliters
1/3 cup	5 Tbsp. plus 1 tsp.	78.9 milliliters
½ cup	8 Tbsp.	118.4 milliliters
1 cup	16 Tbsp.	236.8 milliliters
1 pint	2 cups	473.6 milliliters
1 quart	4 cups	947.2 milliliters
1 liter	4 cups plus 3½ Tbsp.	1,000.0 milliliters
1 oz. (dry)	2 Tbsp.	28.35 grams
1 pound	16 oz.	453.59 grams
2.21 pounds	35.3 oz.	1.00 kilogram

THE APPROXIMATE CONVERSON FACTORS FOR UNITS OF VOLUME

To Convert from	*To*	*Multiply by*
teaspoons (tsp.)	milliliters (ml)	5
tablespoons (Tbsp.)	milliliters (ml)	15
fluid ounces (fl. oz.)	milliliters (ml)	30
cups (c)	liters (l)	0.24
pints (pt)	liters (l)	0.47
quarts (qt)	liters (l)	0.95
gallons (gal)	liters (l)	3.8
cubic feet (ft^3)	cubic meters (m^3)	0.03
cubic yards (yd^3)	cubic meters (m^3)	0.76
milliliters (ml)	fluid ounces (fl oz)	0.03
liters (l)	pints (pt)	2.1
liters (l)	quarts (qt)	1.06
liters (l)	gallons (gal)	0.26
cubic meters (m^3)	cubic feet (ft^3)	35
cubic meters (m^3)	cubic yards (yd^3)	1.3

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

TABLE OF PROPORTIONS

Gelatin (unflavored) - 1 Tbsp. thickens 2 cups liquid

Salt	
Soups & Sauces	1 tsp. to 1 qt. sauce
Dough	1 tsp. to 4 cups flour
Cereals	1 tsp. to 2 cups liquid
Meat	1 tsp. to 1 lb. meat
Vegetables	½ tsp. using 1 qt. water

SIMPLIFIED MEASURES

dash = less than 1/8 teaspoon
3 tsp. = 1 Tbsp.
16 Tbsp. = 1 cup
1 cup = ½ pt.
2 cups = 1 pt.
2 pt. (4 c.) = 1 qt.
4 qt. (liquid) = 1 gal.
8 qt. (solid) = 1 peck
4 pecks = 1 bushel
16 oz. = 1 lb.

If you want to measure part-cups by the tablespoon, remember:

4 Tbsp. = ¼ cup
5 1/3 Tbsp. = 1/3 cup
8 Tbsp. = ½ cup
10 2/3 Tbsp. = 2/3 cup
12 Tbsp. = ¾ cup
14 Tbsp. = 7/8 cup

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	**Average Contents**
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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DEEP DISH PIZZA

Jeanine Haskell

1 lb. hamburger
1 (16 oz.) can tomato sauce
2 Tbsp. chopped onion
1 tsp. oregano
1/4 tsp. salt
1/4 tsp. pepper
1/8 tsp. garlic powder
1 tsp. salt
1 small green pepper, chopped
1 (4 oz.) can mushrooms, drained
1 c. shredded Mozzarella cheese

*Pizza Dough:

1 pkg. dry yeast
1 c. warm water
1 tsp. sugar
1 tsp. salt
2 Tbsp. oil
2 1/2 c. flour

Cook and stir hamburger until light brown; drain. Prepare pizza dough*. Mix tomato sauce, onion, oregano, 1/4 teaspoon salt, pepper and garlic. Press dough evenly on bottom and halfway up sides of greased 13x9x2 inch pan. Sprinkle hamburger over dough; sprinkle with 1 teaspoon salt. Spoon sauce over hamburger; top with green pepper, mushrooms and cheese. Bake in 425° oven until cheese is light brown, 20 - 25 minutes.

*Pizza Dough: Dissolve yeast in water. Stir in remaining ingredients; beat vigorously 20 strokes. Let rest 5 minutes.

GHETTI-CHILI

Toots-John Miller

2 Tbsp. butter
1 clove garlic, minced
1/4 c. chopped onion
2 Tbsp. green pepper, chopped
1 lb. ground beef
2 1/2 c. tomatoes (#3 can)
4 c. chili with meat (two #1 cans)
1 (8 oz.) pkg. spaghetti
3 c. shredded Cheddar cheese
1 c. sour cream
1/4 c. Parmesan cheese

Preheat oven to 350°. Melt butter in large skillet; brown garlic, onion, ground beef. Add green pepper. Drain off excess fat. Add tomatoes, chili. Simmer 15

minutes. Cook spaghetti in boiling water until done - drain. Remove ground beef mixture from heat. Combine spaghetti with chili-beef mixture. Stir in cheese until melted. Fold in sour cream. Pour into large casserole. Sprinkle with Parmesan cheese. Bake 45 minutes in 350° oven.

ITALIAN DELIGHT

Shirley Swenson

1 lb. hamburger
1 can whole kernel corn
1 large can whole tomatoes
Spaghetti noodles
1 medium onion, chopped
Salt
Pepper

In a large casserole dish, crumble raw hamburger; add 1/2 can corn, cut up and add 1/2 the can of tomatoes. Then take a small handful of noodles, you'll have to break them about twice. Add 1/2 of the onions and salt and pepper. Then, repeat this procedure again. Pour the juice from the corn and tomatoes on too. Bake at 350° for 1 hour.

LASAGNE

Katie Anfang

2 lb. ground beef
3/4 tsp. Schillings Italian seasoning
Seasoned salt (Lawry's)
Garlic salt, pepper to taste
16 oz. carton cottage cheese
8 oz. carton sour cream
1 1/2 cans (15 oz.) tomato sauce
1/4 c. hot catsup
Mozzarella cheese
Lasagne noodles (long, flat)

Brown ground beef with 1/2 chopped onion. Combine with rest of ingredients (through catsup). Boil about 1/2 package lasagne noodles (14 - 16). Arrange in large flat baking dish - layer of sauce, layer of noodles, several slices of Mozzarella cheese. Repeat 3 layers. Add final layer of sauce. Bake, covered, for 1 hour at 350°. Add several slices of Mozzarella cheese for 3 - 5 minutes.

LASAGNE

Jan & Chuck Mayes

1 lb. hamburger
1 clove garlic
1 Tbsp. dried basil
1 1/2 tsp. salt
1 (1 lb.) can tomatoes
2 (6 oz.) cans tomato paste
10 oz. lasagne noodles
3 c. cottage cheese

1/2 c. grated Romano cheese
2 Tbsp. dried parsley
2 beaten eggs
1 tsp. salt
1/2 tsp. pepper
1 lb. Mozzarella cheese, thinly sliced

Brown meat slowly. Add next 5 ingredients. Simmer uncovered for 30 minutes. Cook noodles until tender. Drain. Rinse. Combine remaining ingredients except the Mozzarella cheese. Place half the noodles in a 13x9x2 inch dish. Spread with half the cottage cheese filling. Add half the Mozzarella cheese and half the meat. Repeat layers. Bake at 375° for 30 minutes. Let stand for 10 minutes.

LASAGNA

Hilda Holland

Sauce:

1 lb. hamburger or sausage
1 clove garlic, minced
1 Tbsp. basil
1 1/2 tsp. salt
1 lb. can tomatoes
2 (6 oz.) cans tomato sauce

Brown meat slowly, spoon off excess fat, add rest of ingredients and simmer 30 minutes.

10 oz. or 1/2 box lasagne noodles
3 c. cottage cheese
2 Tbsp. parsley flakes
2 beaten eggs
1 tsp. salt
1/2 c. grated Parmesan cheese
1 lb. Mozzarella cheese

Cook noodles according to box directions. Mix cottage cheese, parsley, eggs, salt and Parmesan cheese. Place half of the noodles, 1/2 of cheese mixture, 1/2 sauce and 1/2 Mozzarella cheese. Repeat layers. Bake at 375° for 30 minutes.

LASAGNE SWIRLS (4 servings)

Jean Croteau

8 lasagne noodles
1 (10 oz.) pkg. frozen chopped spinach, drained by squeezing out moisture
1 c. Parmesan cheese
1 1/3 c. Ricotta cheese
1/2 tsp. salt
1/2 tsp. pepper
2 cloves garlic, minced
2 Tbsp. oil
1 (15 oz.) can tomato sauce

1 tsp. sugar
1/2 tsp. salt
1/2 tsp. crumbled basil
1/2 tsp. oregano leaves
1 large onion, chopped

Cook noodles as directed on package. Rinse with cold water and drain. Mix together, spinach, 3/4 cup Parmesan cheese, Ricotta cheese, salt, 1/4 teaspoon pepper. Spread about 1/3 cup cheese mixture along entire length of each noodle, roll noodles up and stand on end in a greased 7 to 8 inch round casserole, at least 2 1/2 inches deep. Saute onion and garlic until limp. Add tomato sauce, sugar, salt, basil, oregano and remaining 1/4 teaspoon pepper. Simmer uncovered 5 minutes. Pour over noodles. May be refrigerated or frozen at this point. Bake, covered, 30 minutes (50 to 60 if cold). Remove from oven and sprinkle with remaining Parmesan cheese.

MEATLESS LASAGNE FLORENCE

Sharon Sullivan

3/4 c. tomato paste
2 c. water
1 tsp. garlic salt
1 Tbsp. basil
2 Tbsp. dehydrated onion flakes
2 c. Ricotta cheese (part skim)
1/4 c. water
4 c. cooked lasagne noodles
4 c. cooked and drained chopped spinach
6 oz. grated Mozzarella cheese
Pepper to taste

In a saucepan, combine tomato, 2 cups water, salt, basil and pepper. Place over medium to low heat and simmer for 10 minutes; set aside. Combine Ricotta cheese and water in a bowl. In an 8x13 inch glass baking dish, layer evenly half the noodles, then spinach, Ricotta cheese, Mozzarella cheese and sauce. Repeat layers, ending with sauce. Bake at 350° for 30 to 35 minutes. Let set for 10 minutes.

MANICOTTI

Katie Anfang

1 lb. ground beef
1/4 onion, chopped
1/2 c. bread crumbs
1 pkg. frozen spinach
1/2 c. Parmesan cheese
3 eggs
1 tsp. seasoned salt
1/2 tsp. pepper
2 (16 oz.) jars Ragu Italian cooking sauce
2 boxes manicotti (16 manicotti)

Brown ground beef and onion. Drain. Blend meat, bread crumbs, thawed spinach, cheese, eggs, salt and pepper. Use large, flat baking dish. Pour 1/2 jar of sauce and 1/2 cup water in bottom of dish. (If you use Golden Grain stuff-a-roni, you do not need to precook.) Fill stuff-a-roni with meat spinach mixture. Arrange in dish. Cover with remaining sauce and 1/2 cup water. Bake at 375° (covered) for 1 hour.

SPAGHETTI SAUCE

Elmer & Patricia Sitter

1 lb. ground beef
1 medium onion, chopped
1 (8 oz.) can tomato sauce
1 (15 oz.) can stewed tomatoes
1 (2 oz.) can mushrooms, drained
1/3 tsp. dry mustard
1/2 tsp. chili powder
1 tsp. spaghetti sauce seasoning (Spice Islands)
Pinch of parsley flakes
1 Tbsp. margarine
1 tsp. olive oil
1/2 tsp. Worcestershire sauce
1/8 c. red or burgundy wine
1/2 tsp. garlic salt
1/8 tsp. black pepper
4 or 5 bay leaves

Brown ground beef in margarine. Drain fat if necessary. Mix all other ingredients in large mixing bowl. Add mixture to browned beef and then add bay leaves. Simmer at least 1 hour, stirring occasionally.

SPAGHETTI SAUCE

Katie Anfang

2 lb. ground beef
1/2 onion, chopped
2 (15 oz.) cans tomato sauce
1 small can tomato paste
Seasoned salt, pepper, garlic salt to taste
1/2 tsp. oregano
1/2 tsp. whole anise seed
1/8 tsp. thyme
1 Tbsp. brown sugar
1 Tbsp. Worcestershire sauce

Brown beef and onion completely. Drain. Add all other ingredients. Simmer for 1 1/2 hours. Serve over spaghetti.

CHICKEN CACCIATORE

Bob & LouAnne Sestak

(Weight Watchers)

4 pieces chicken
1 green pepper, diced
1 clove garlic
2 Tbsp. finely chopped pimento
1 bay leaf
1/4 tsp. dried thyme
1 tsp. parsley flakes
1/2 c. sliced mushrooms
2 c. canned tomatoes
Salt and pepper to taste

Combine all ingredients in saucepan. Simmer 30 minutes. Uncover and continue cooking until sauce is reduced to desired consistency. Eat and enjoy!! Serves 2.

CHICKEN ENCHILADAS

Mary Pardo

1 doz. corn tortillas
1 lb. Monterey Jack cheese, grated
1 medium onion, chopped fine
1/2 pt. sour cream
2 chicken breasts, diced
3 c. water
1/4 c. mild chili powder (Gebhardts)
Black olives

Enchilada Sauce:

1/3 c. oil
1/3 c. flour
1/3 c. mild chili powder
1 garlic clove, chopped
Salt

Soften tortillas in hot oil and place on cookie sheet to cool (save oil in skillet). Cook chicken breasts in 3 cups of water. Save broth. Cut up chicken into small chunks. Mix chili powder with a little broth. Mix chicken with chili powder mixture just enough to coat lightly. Fill each tortilla with cheese, onions, sour cream and chicken and roll up. Place in baking dish. To make sauce, combine oil, flour, 1/3 cup chili powder, garlic and salt to taste. Cook just enough for chili powder and flour to mix well (like when you make gravy). Add 2 1/2 to 3 cups of broth. Simmer approximately 2 to 3 minutes. Pour sauce over enchiladas, making sure you cover all of them with sauce. Garnish with cheese and black olives. Bake at 350° for 25 to 30 minutes.

CHICKEN ENCHILADA PIE

Cheryl & Thom Gamble

3 lb. chicken
1 can cream of mushroom soup
1 can cream of chicken soup
4 oz. can chopped green chilies
1 tsp. chili powder
1 small onion
1/8 tsp. garlic powder
1/4 tsp. pepper
1/4 tsp. Tabasco sauce
1 c. chicken broth
4 c. corn chips
8 oz. grated sharp Cheddar cheese
1/2 c. pasteurized cheese (optional)

Cook and bone chicken. Reserve 1 cup chicken broth. Combine soups, green chilies, spices, Tabasco sauce, and chicken broth. Blend well. Cover the bottom of a 2 1/2 or 3 quart casserole with 2 cups of corn chips. Spread half of the chicken over this layer; then half the sauce; then half the cheese. Repeat, ending with the cheese. Bake at 350° for 25 - 30 minutes.

CHILE VERDE

Ans Pardo

Boneless pork roast (4 lb. serves 8)
2 small cans green chiles (Ortega or El Paso)
2 - 3 cloves garlic, chopped
1 bunch green onions, chopped (include some green)
2 medium tomatoes, diced
1 small can tomato paste

1. Cube pork in 1/2 inch pieces. 2. Cook pork and garlic in 2 quart pan, cover. 3. Set heat to medium. Stir periodically and cook until pink of meat disappears. 4. Cut chiles in strips lengthwise. 5. When meat is ready, add remaining ingredients and about 2 tablespoons paste, stir. 6. Cook at medium heat until tomatoes, onions soften, then reduce to low heat. Salt to taste. 7. Simmer for 10 - 15 minutes. 8. Serve in combination with beans, enchiladas and tortillas. 9. Use as filling in tortillas as burritos.

HOT SAUCE

Mary Pardo

2 or more jalapeno peppers, fresh or canned
1 tsp. salt
1 medium can whole canned tomatoes or tomato sauce
1/2 tsp. garlic flakes or 1 clove garlic

When using fresh peppers, toast on hot grill and peel off skin with sharp knife. Put peppers (2 or 3 or 4 or ... however hot you want sauce), tomatoes, salt and garlic into blender. Tomato sauce makes a thicker sauce. Turn blender to mix for about 1/2 minute.

ENCHILADA PIE

Mary Courtney

1 lb. ground beef
1 onion, diced
2 tsp. salt
1/4 tsp. pepper
1 Tbsp. chili powder
1 (8 oz.) can tomato sauce
6 corn tortillas, spread with butter
1 can chopped ripe olives
1 1/2 c. shredded Cheddar cheese
1 c. water

Brown beef and onion. Add seasonings and sauce. In a 2 quart casserole, alternate layers of buttered tortillas, meat sauce, olives and cheese. Pour water over. Cover and bake at 400° for 20 minutes. Cut into wedges with a sharp knife. Use pie server to remove from casserole.

ENCHILADA SQUARES

Bob & Lou Anne Sestak

1 lb. ground beef
1/4 c. chopped onion
4 eggs
1 (5 1/2 oz.) can (2/3 c.) evaporated milk
1 (8 oz.) can tomato sauce
1 env. enchilada sauce mix
1/3 c. sliced, pitted ripe olives
2 c. corn chips
1 c. (4 oz.) shredded natural Cheddar cheese

Cook beef and onion in skillet till beef is browned and onion is tender. Drain off excess fat. Spread beef in bottom of a 10 x 6 x 1 1/2 inch baking dish. Beat together eggs, evaporated milk, tomato sauce, and enchilada sauce mix; pour over meat layer. Sprinkle with sliced ripe olives; top with corn chips. Bake, uncovered, in 350° oven for 20 to 25 minutes or till firm in center. Sprinkle with cheese and return to oven for 3 to 5 minutes. Serves 6.

HAMBURGER BURRITOS

Carol Smith

1 lb. hamburger
1 can refried beans
2 cans Cheddar cheese soup
1 can tomato sauce
Chili powder
Salt and pepper
Parmesan cheese
Onions as desired
Flour tortillas

Brown hamburger. Season with salt, pepper and onions. Stir in chili powder. Add 1/2 can or more refried beans and 1 can Cheddar cheese soup (maybe a little tomato sauce). In another saucepan add tomato sauce, Cheddar cheese soup, onions and 1 tablespoon chili powder. Roll mixture in flour tortillas. Spread sauce on top and add about 3/4 to 1 cup Parmesan cheese. Cover with foil and bake at 375° for 30 minutes, until hot.

MEXICAN CASSEROLE

JoAnn & Mark McConnell

1 lb. ground beef
1 Tbsp. chopped onion
15 oz. tomato sauce
1/2 pt. cottage cheese
1/2 pt. sour cream
1 small can chopped chiles
1 (6 oz.) pkg. tortilla chips
1/2 c. sliced black olives
1 c. grated Jack cheese

1. Brown meat, drain. Add onions and tomato sauce. 2. In separate bowl, mix sour cream, cottage cheese and chiles. 3. Crush chips on bottom of casserole. 4. Layer meat on chips. 5. Layer cheese mixture and Jack cheese on meat. 6. Put on black olives. 7. Top with more chips. 8. Bake at 350° for about 30 minutes.

SPANISH RICE

Mary Pardo

1 c. long grain (cooking) rice
2 Tbsp. shortening
2 cloves garlic
1/4 green pepper, chopped
2 Tbsp. onion, chopped
1/2 small can tomato sauce
2 c. water
3 chicken bouillon cubes
1 tsp. salt
1 tsp. cilantro (Chinese parsley), chopped (optional)

Brown rice in shortening, stirring constantly so rice does not burn. Add garlic, green pepper and onions to browned rice and saute. Add tomato sauce, bouillon cubes dissolved in water and salt to rice mixture. (I add cilantro.)

Stir rice well and when it is at a fast simmer, turn heat down to slow simmer and cook about 20 minutes. Do not stir rice after it has started to simmer, this is what keeps rice from getting soggy.

QUICK CHILI PIE

Sharon Sullivan

1 egg
1/3 c. milk

Use for corn bread.

1 box corn bread mix (Jiffy)
2 cans chunky chili beef soup

Preheat oven as package directs for corn bread. Mix corn bread as package directs. Let it set while you heat the soup just to boiling. Put the soup in a large baking dish. Spoon globs of corn bread batter on it. Bake it as for corn bread. You may grate some cheese onto it during the last 5 minutes of baking.

TACO CASSEROLE

Mary Pardo

1 lb. hamburger
1 tall can chili with beans
1 large pkg. taco mix
1 medium pkg. Doritos
2 c. Cheddar cheese
1/2 c. onion, chopped
1 clove garlic, crushed
1 medium can tomato sauce
Salt
Pepper

Brown hamburger. Season hamburger with salt and pepper. Add chopped onions and garlic. Saute. Add package of taco mix and tall can of chili with beans and can of tomato sauce. Simmer about 20 minutes till heated through. Crush (in hand) Doritos (1/2 or more of package) and mix in chili. Add half of cheese and stir into chili. Pour into baking dish or crock pot. If baking, put cheese on top and more Doritos if desired. (Olives, optional.) Bake at 350° for 15 minutes until cheese is melted. I pour mine into a crock pot and garnish with cheese and Doritos and put on low.

BARABE'S BARBEQUE CHICKEN

Janice Barabe

1 cut up fryer
2 c. Kraft barbeque sauce (approx.)
1 can sliced mushrooms (optional)
Kraft cheese slices
2 c. flour
1 tsp. salt
1 tsp. pepper
2 tsp. garlic salt

Mix chicken with flour, salts and pepper. Brown floured chicken in lard or cooking oil. Place browned chicken in flat pan (bottom of a broiler pan). Spread barbeque sauce completely covering chicken. Add about 1 cup of water to bottom of pan. Spread mushrooms over top of barbeque sauce. Cover with foil. Bake at 350° for 45 to 60 minutes. Take foil off. Put cheese slices on top of chicken. Bake about 5 minutes more.

CHEESE SMOTHERED CHICKEN

Carol Smith

2 lb. chicken parts
2 Tbsp. butter or margarine
1 can Cheddar cheese soup
1/2 cut up canned tomatoes
1/3 finely chopped onion
1/4 tsp. basil leaves, crushed

In skillet, slowly brown chicken in butter (about 30 minutes). Add remaining ingredients. Cover and simmer 15 minutes or until done. Stir occasionally. Serves 4.

CHICKEN BREASTS

Tina James

4 chicken breasts
1 (10 1/2 oz.) can cream of mushroom soup
Paprika
1 (1 3/4 oz.) env. onion soup mix
1/2 c. whipping cream

Remove skin and extra fat from breasts (halve them if you like). Place in oblong pan. Whisk together undiluted mushroom soup and dry onion soup mix; gradually whisk in cream; spread over chicken. Sprinkle with paprika. Bake at 350° until chicken is cooked and lightly browned (about 40 minutes).

CHICKEN CAN CAN

Lydia Cooper

2 c. diced, cooked chicken
1 can cream of chicken soup
1 can cream of celery soup
1 can water
2 cans Durkee's onion rings
1 c. cooked Minute Rice

Reserve 1/2 can onion rings for topping. Mix above ingredients together. Add reserved onion rings to top. Cover and cook in 350° oven for 25 minutes.

CHICKEN CASSEROLE

Jack & Michelle Franich

1 whole chicken, boil and remove from bone
1 pkg. corn tortillas, cut into quarters
1 can cream of mushroom soup
1 can cream of chicken soup
1 can green salsa
1/2 lb. Jack cheese, shredded
1/2 lb. Mozzarella cheese, shredded

Layer all ingredients. First 1/2 chicken, then 1/2 tortilla, 1/2 soup mix. Repeat. Cover with cheese. Bake for 30 minutes at 350°.

TURKEY OR CHICKEN CASSEROLE

Mary Sparks

4 c. cooked turkey or chicken
1 can chow mein noodles
1 (#303) can green beans
1 can cream of chicken soup
1 c. sour cream
1 tsp. salt
Canned biscuits

Drain green beans, cube the meat. Mix chicken soup, sour cream and salt. Add the turkey, beans and noodles. Toss - don't stir. Pour into 2 quart casserole, cover and bake at 375° for 30 minutes. Remove cover and top with biscuits. Bake for 12 to 15 minutes at 400°.

CHICKEN CONTINENTAL

Bob & Elsie Lowenstein

1 frying chicken or equivalent parts, floured
1/4 c. butter
1 can cream of chicken soup
1/2 Tbsp. onion salt
Dash of pepper
1 tsp. salt

1/2 tsp. celery flakes
1/8 tsp. thyme
1 Tbsp. parsley flakes
1 1/3 c. water
1 1/3 c. Minute Rice

Brown floured chicken in butter. Remove chicken. Stir soup, seasonings and water into drippings. Cook and stir to boil. Spread Minute Rice in greased casserole. Pour all but 1/3 cup of the soup mixture over the rice. Stir to moisten. Add chicken and remaining soup mixture. Bake, covered, at 375° for 40 minutes.

CHICKEN CORDON BLEU

Chris Hyde

4 large chicken breasts, split, boned and skinned
Salt and pepper to taste
4 thin slices boiled ham, halved
4 slices Swiss cheese, halved
1 egg
2/3 Tbsp. water
1/2 c. fine bread crumbs
1/2 c. grated Parmesan cheese
1/2 c. flour
Melted butter
Hot salad oil
Creamy sauce

Place each half of chicken breast on waxed paper. Flatten chicken to 1/4 inch thickness with a meat mallet. Sprinkle chicken with salt and pepper. Place 1/2 slice of ham and cheese on each half of chicken breast. Tuck in sides of chicken and roll up jelly roll fashion. Secure with toothpick. Combine bread crumbs, flour and Parmesan cheese. Dip each piece of chicken in egg. Coat with bread crumb mixture. Brown in mixture of butter and oil. Cook till done. (Reserve pan drippings for use in creamy sauce.) Serve with creamy sauce over chicken. Serves 8.

Creamy Sauce for Chicken Cordon Bleu:

2 Tbsp. flour
Reserved pan drippings
3/4 c. chicken broth
1/4 c. white wine

Blend flour into pan drippings. Cook over low heat until bubbly. Gradually blend in broth and wine. Cook, stirring constantly, until smooth and thickened. Makes 1 cup. Serve over Chicken Cordon Bleu.

CHICKEN CURRY

Gary & Mary Ganton

1/2 c. chopped onions
1 c. chopped celery
4 Tbsp. butter or chicken fat
1/3 c. flour
2 c. chicken stock (fat removed)
1 c. tomato juice
1/2 tsp. Worcestershire sauce
2 tsp. curry powder
4 c. chicken or turkey, diced
4 c. hot steamed rice
Salt and pepper to taste

Saute onions and celery in butter until soft. Add flour and mix well. Add chicken stock and cook until smooth and thick. Add tomato juice, seasonings and chicken. Heat thoroughly. Put rice into a greased ring mold. Let stand in a warm place for 10 minutes. Unmold and fill center with hot chicken curry. (10 - 12 servings)

CHICKEN DIVAN

Lisa Geisen

3 - 4 chicken breasts (3 lb.)
2 pkg. broccoli spears (frozen)
1 can cream of chicken soup
1/2 c. milk
1/2 c. shredded Cheddar cheese
2 tsp. lemon juice
2/3 c. mayonnaise
1/4 - 1/2 tsp. curry powder
1/2 c. fine bread crumbs

Slice cooked chicken breasts. Cook broccoli according to directions on box. Mix soup, mayonnaise, milk, cheese, lemon juice and curry together. Place broccoli in 9x13 inch baking dish. Put chicken on broccoli. Pour soup mixture over chicken. Sprinkle bread crumbs over top. Bake at 350° for 30 minutes.

CHICKEN RICE CASSEROLE

Shirley Joerg

2 pkg. chicken thighs
2 c. (uncooked) brown rice
2 cans Golden mushroom soup
1 pkg. Lipton onion soup mix

Put brown rice (not instant) on to cook while you brown chicken pieces. Place cooked rice in bottom of casserole dish. Spread out chicken pieces on top of rice. Pour Golden mushroom soup over mixture. Sprinkle onion soup mix on top. Cover, bake at 350° for 1 hour.

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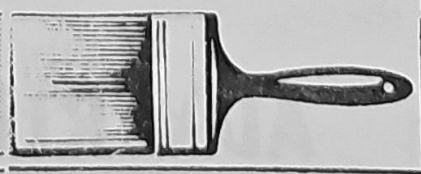

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CHICKEN AND RICE IN OVEN — JoAnn & Mark McConnell

1 c. raw rice
1 chicken, cut up
Pepper and salt to taste
1 can cream of chicken soup
Dry onion soup
2 soup cans water

1. Spray casserole with Pam. 2. Place rice on bottom of pan. 3. Lay chicken on top of rice, sprinkle with seasonings. 4. Combine soups and water and pour over chicken. 5. Bake uncovered at 350° for 2 hours.

CHICKEN AND RICE CASSEROLES — Hank & Kathy Heeb

1 (10 3/4 oz.) can condensed cream of mushroom soup
1 can milk (soup can)
1 env. onion soup mix
1 (3 oz.) can chopped mushrooms
1 c. regular rice
1 (10 oz.) pkg. frozen peas and carrots, thawed
1 (2 1/2 - 3 lb.) ready-to-cook broiler-fryer chicken, cut up

In bowl, stir together mushroom soup, milk, dry onion soup mix and undrained mushrooms. Reserve 1/2 cup of the soup mixture and set aside. Stir uncooked rice and thawed vegetables into remaining soup mixture. Turn rice mixture into a 12 x 7 1/2 x 2 inch baking dish; arrange chicken pieces atop. Pour reserved soup mixture over chicken. Cover tightly with foil. Bake at 375° for 1 1/4 - 1 1/2 hours. Makes 4 to 6 servings.

CHICKEN STIR-FRY — Sharon Sullivan

1 lb. boneless chicken breast
1 pkg. French cut green beans (frozen)
1/2 medium onion, chopped
1 small can sliced water chestnuts
Soy sauce

Slice chicken into strips, brown them in a Teflon pan, a few at a time. Put them back in the pan and add some soy sauce until all strips are coated. Cook until dark brown. Remove from pan. Put onions and green beans in pan with a little soy sauce and stir fry until tender-crisp. Add chicken and water chestnuts and heat through.

CHICKEN IN WINE SAUCE — Jacqualine Brown

2 large chicken breasts, boned
1 c. sliced mushrooms
1/3 c. butter
1 can mushroom soup
1/3 c. Marsala or sherry wine

1 clove garlic, crushed
Salt and pepper to taste
2 Tbsp. flour

Cut chicken into bite sized pieces. Cook chicken and garlic in 1/2 the butter until chicken is white. Remove chicken to casserole. Add remaining butter and mushrooms to the same pan. Cook and stir 3 minutes. Remove mushrooms to casserole. Stir flour into butter in pan. Add soup and wine. Cook until thick. Pour over chicken and mushrooms in casserole. Bake at 350° for 40 minutes. Serve with steamed rice.

HOT CHICKEN SALAD

Joan Spring

4 c. cooked, cubed chicken
3 tsp. minced onions
2 c. chopped celery
1 c. mayonnaise
1 can cream of chicken soup
1 c. sliced almonds
1 c. medium Cheddar cheese
Potato chips, crumbled

Mix everything except cheese and potato chips. Put cheese and potato chips on top. Bake at 425° for 15 minutes.

PARTY CHICKEN CASSEROLE

Marion & Leslie Distin

2 cans cream of chicken soup
1 can cream of mushroom soup
4 - 6 halves chicken breasts, cooked and cut
4 - 8 sliced, hard-boiled eggs
3 Tbsp. lemon juice
1 tsp. salt
1 small chopped onion
1 can water chestnuts, sliced and celery to make 2 c.
1/4 tsp. pepper
1 c. slivered almonds
1 scant c. mayonnaise
Potato chips

Mix all but eggs and potato chips. Put half in casserole. Add layer of eggs. Add remainder and top with potato chips. Bake at 350° for 40 minutes. Serves 8.

SUPER EASY RICE CASSEROLE

Sharon Neilsen

1 - 1 1/2 lb. ground beef
1 can tomato soup
1 soup can water
Chopped onion to taste
1 can vegetable soup
2/3 c. uncooked long grain rice (not instant)

Brown ground beef and onion. Drain. Add soups and water to ground beef in skillet. Bring to boil. Put rice in bottom of baking dish, pour ground beef mixture over rice.

Cover; bake at 375° for about 45 minutes. Stir once about half way through.

WILD RICE CHICKEN SUPREME

Lynn Suda

1 box long grain and wild rice
1/3 c. chopped onion
1/4 c. melted butter
1/3 c. flour
1 tsp. salt
Dash of pepper
1 c. chicken broth
2 c. cubed, cooked chicken
1/3 c. chopped pimiento
1/3 c. chopped parsley
3 Tbsp. chopped, blanched almonds

Cook contents of wild rice as directed. Saute chopped onion in melted butter. Blend in flour, salt and pepper. Gradually stir 1 cup half & half and 1 cup chicken broth, cook until thickened. Mix chicken, pimiento, parsley and almonds into cooked rice. Bake in 2 quart casserole 30 minutes at 425° F. Serves 6 - 8.

CHINESE HAMBURG

Mary Ann Cullivan

1 lb. hamburger
1 large chopped onion
1 c. chopped celery
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 c. water
2 Tbsp. soy sauce
1/2 c. uncooked rice
1 can mushrooms
1 Tbsp. brown sauce (molasses)
1 can Chinese noodles

Brown hamburger, add all other ingredients. Put into a casserole in 350° oven. Bake, covered, 30 minutes and 30 more minutes uncovered. Spread can of noodles on top and bake 15 minutes longer.

5 SPICE BEEF AND RICE

Debbie & James McCarty

1 lb. ground beef
1 small onion, diced
1 1/2 tsp. salt
Dash of pepper
1/8 tsp. garlic powder
1/8 tsp. oregano
1/8 tsp. thyme
1 can tomatoes, chopped
1 can cream of mushroom soup
1 can Minute Rice
Cheddar cheese, shredded (optional)

Brown meat and onion. Drain grease. Add rest of ingredients. Simmer 5 minutes. Transfer to a casserole, top with cheese and melt under broiler.

MORE

Mary Courtney

1 lb. hamburger
1 large onion, diced
1/2 lb. bacon, diced
1 lb. spaghetti, cooked
1 can peas, drained
1 can kidney beans, drained
1 can creamed corn
1 large can tomatoes
1 can diced pimentos
1 c. catsup
1 c. grated cheese

Brown hamburger with onions. Cook bacon and drain. Add remaining ingredients and mix together. Put into a large casserole or roasting pan. Bake, uncovered, at 350° for 45 minutes. Makes a large amount for a crowd.

GROUND BEEF IN SOUFFLE

Bob & LouAnne Sestak

1 lb. ground beef or beef sausage
1 1/2 tsp. salt
1/4 tsp. nutmeg
1/8 tsp. pepper
6 eggs
1 1/2 c. milk
5 slices bread, cubed
4 oz. Swiss cheese, shredded
1 Tbsp. diced pimento

Brown beef in large skillet; pour off drippings. Sprinkle salt, nutmeg and pepper over ground beef; let cool. Beat eggs well; beat in milk and fold in bread cubes, cheese and pimento. Stir in ground beef. Place mixture in well greased 8 inch square casserole. Cover and refrigerate overnight or bake in preheated 325° oven for 1 hour, 10 minutes. Let stand 5 minutes before cutting into serving size pieces. Delicious and very filling! Serves 6 - 8.

*A brunch casserole entree that can be prepared the night before.

HEAVENLY HAMBURGER DISH

Gary & Mary Schaffer

1 lb. ground beef
1/2 tsp. onion salt
1/2 tsp. salt
1/4 tsp. pepper
1/2 lb. American cheese slices
1 c. chopped celery
1/2 c. sliced ripe olives
2 c. very fine cooked noodles
2 c. canned tomatoes
1/4 c. water
Salt and pepper
1 (8 oz.) can tomato sauce

1. Preheat fry pan to 325° F. 2. Add meat; brown.

3. Add onion salt, salt and pepper and mix well. 4. Place cheese slices over entire surface. 5. Add celery, olives, noodles, tomatoes, water, in order given. Spread tomato sauce over top. 6. Sprinkle with salt and pepper; cover. 7. Reduce temperature to low. Cook 30 minutes, stirring occasionally. Makes 6 servings.

HUNGRY JACK BEEF CASSEROLE

Chris Hyde

1 lb. ground beef
1 tsp. salt
1 (16 oz.) can pork & beans
3/4 c. Kraft barbeque sauce
2 Tbsp. brown sugar
1 Tbsp. instant minced onion
1 (9.5 oz.) can Hungry Jack biscuits
1 c. Cheddar cheese, shredded

Preheat oven to 375°. Brown beef and drain grease. Stir in salt, pork and beans, sauce, sugar and onion, heat until bubbly. Pour into a 2 quart casserole dish. Cut biscuits into halves to form 20 half circles. Place cut side down around edge of casserole, sprinkle with cheese and bake 25 - 30 minutes. Serves 4 - 6.

MACARONI GOULASH

Jackie Raczka

1 lb. ground beef
1 medium onion, sliced
1 medium green pepper, chopped
2 c. tomato sauce
2 c. water
2 c. uncooked macaroni
2 Tbsp. sugar
1 1/2 tsp. salt

In large fry pan or Dutch oven, brown ground beef; drain excess fat. Add onion and green pepper; continue frying until tender. Add remaining ingredients. Cover and simmer 15 - 20 minutes or until macaroni is tender. Serves 4 - 6.

HAMBURGER HASH

Mary Courney

1 lb. hamburger
1 onion, diced
1 can cream of mushroom soup
1 can cream of chicken soup
1 c. rice, uncooked
2 Tbsp. soy sauce
1/2 can Chinese noodles

Brown hamburger with onions. Add remaining ingredients except noodles and mix thoroughly. Pour into a greased casserole. Bake at 350° for 45 minutes. For the last 10 minutes, sprinkle top with 1/2 can Chinese noodles.

MEAT LOAF KIDS LOVE

Carol Smith

2 eggs
1/3 c. catsup
3/4 c. warm water
1 pkg. onion soup mix
1 1/2 c. soft bread crumbs
2 lb. (or more) hamburger

Mix together. Shape into a loaf and bake at 350° for 1 hour.

NEVER-FAIL MEAT LOAF

Sam & Sharon Sullivan

1 egg
1/2 c. milk
3/4 c. quick oats
3 tsp. salt
1 tsp. beef extract
3 Tbsp. instant minced onion soaked in 3 Tbsp. water
2 tsp. horseradish
2 1/2 lb. lean ground beef

Heat oven to 350°. Mix all ingredients in a large bowl. Place the mixture in an ungreased baking pan. Shape into a loaf. Bake in a 350° oven for 1 hour and 30 minutes or until crusty and brown.

POTATO BURGERS

Yvonne Montesi

1 egg
2 large potatoes, grated
1 large, chopped onion
1 Tbsp. salt
1/2 tsp. pepper
1 lb. ground beef

Mix well and form into patties. Brown lightly, reduce and simmer for 45 minutes or till done.

TATER TOT CASSEROLE

Lynn & Mary Willis

3 eggs
2 1/4 lb. lean hamburger
1/4 c. bread crumbs
1 medium onion, chopped
Salt
2 Tbsp. Worcestershire sauce
1 (2 lb.) bag tater tots
1 can cream of mushroom soup

Combine all ingredients except tater tots. Press into casserole. Stand tater tots on end all over top. Pour soup over top of tater tots. Bake at 325° for 1 hour.

CRESCENT LASAGNA

Judy Kuehlthau

Meat Filling:

1/2 lb. ground sausage
1/2 lb. ground beef
3/4 lb. chopped onion
1/2 clove garlic, minced
1 Tbsp. parsley flakes
1/2 tsp. leaf basil
1/2 tsp. salt
Dash of pepper
1 (6 oz.) can tomato paste

Cheese Filling:

1 c. creamed cottage cheese
1 egg
1/4 c. Kraft grated Parmesan cheese

Crust:

2 cans crescent rolls
2 slices 7x4 inch Mozzarella cheese
1 Tbsp. milk
1 Tbsp. sesame seed

Meat Filling: In a large skillet, brown meat, drain. Add remaining ingredients. Simmer, uncovered, 5 minutes.

Cheese Filling: Combine all ingredients.

Crust: Unroll crescents; separate into 8 rectangles. Place together on ungreased cookie sheet, overlapping edges (15x13 inch rectangle). Press edges and perforations to seal. Spread half of meat filling lengthwise down center half of dough to within 1 inch of each 13 inch side. Top meat filling with cheese filling; spoon remaining meat filling over top, forming 3 layers. Place cheese slices over top. Fold 1 inch end over edge of filling. Pull long sides of dough over filling, overlapping edges only 1/4 inch. Pinch overlapped edges to seal. Brush with milk; sprinkle with sesame seed. Bake at 375° for 20 to 25 minutes until deep golden brown. (4 to 6 servings)

Tip: Lasagna may be prepared ahead of time, covered with plastic wrap and refrigerated for 2 to 3 hours before baking. Bake 25 - 30 minutes.

TOPSY TURVY MEAT PIE

Lynn & Mary Willis

1 medium onion
2 Tbsp. oil
1 lb. ground beef
1/4 tsp. celery seed
1/2 tsp. pepper
1 tsp. salt
1 can tomato soup

Topping:

1 c. milk
2 c. biscuit mix

Brown onion in oil - add ground beef. Add celery seed, salt, pepper and soup. Simmer until thick. Pour into a 9x9 inch pan.

Mix topping and pour over hot meat sauce. Bake 20 minutes at 350°. Turn out onto hot plate and cut into wedges.

AFTERNOON DELIGHT

Arlyne Brim

1 lb. stew meat or cubed chuck or round steak
2 - 3 potatoes, chunks
3 carrots, sliced
3 stalks celery, sliced
1 onion, diced
2 cans tomato soup
Salt and pepper to taste
2 Tbsp. tapioca
Dash of marjoram
Parsley flakes

Assemble meat and vegetables in large casserole. Add tomato soup and seasonings. Stir, so everything is well coated. (You may want to add a small can of tomato sauce or water, also.) Cover with lid or foil. Bake at 300° for 5 - 6 hours.

BEEF HASH

Mrs. H. W. Biller

4 Tbsp. butter
2 c. chopped cold roast beef or steak
2 to 4 c. chopped, boiled potatoes
Salt, pepper
1 c. beef gravy or hot water

Melt butter and add remaining ingredients. Heat thoroughly, stirring occasionally and brown hash.

Variation: Fry 2 - 3 slices onion in fat before adding hash, or mix a little chopped onion with hash.

BEEF STROGANOFF

Arlyne Brim

2 lb. stew meat, cubes
1 medium onion, diced
1/4 c. butter
1 can mushrooms
1/4 c. tomato sauce
1 c. hot water
1 beef bouillon cube
1/4 c. any wine
1/2 c. sour cream
Salt and pepper to taste

Brown meat in butter with onions and mushrooms. Add wine, salt and pepper. Add tomato sauce, water and bouillon cube. Simmer 1 hour. Add sour cream before serving. Heat through and serve over noodles or rice.

BREADED MEAT

Ann Marie Ferriole

1 lb. round steak, sliced thin
Salt to taste
Pepper to taste
1 box Italian bread crumbs
1 - 2 eggs, beaten
1/2 c. Wesson oil

Salt and pepper steak to taste. Dip steak into egg; then press into bread crumbs. Put breaded steak into pan of hot Wesson oil. Turn temperature on low to fry. Brown lightly on each side. Serve hot or put into a casserole dish in the oven on warm (250°) until ready to serve.

5 HOUR STEW

Tina James

3 lb. lean stew meat
1 c. celery, diced
2 c. carrots
2 medium onions
4 or 5 medium potatoes
1 can tomato soup (with 1 Tbsp. sugar and 2 Tbsp. tapioca)

Place meat in bottom of roaster; add some salt, pepper to taste. Add celery, carrots and potatoes. Season again. Add soup mixture. Pour 1/2 cup water over top; cook without removing cover; at 250° for 5 to 6 hours.

"QUICKIE" SOUR BRATEN

Thom & Cheryl Gamble

1 3/4 to 2 lb. chuck roast
1/2 c. vinegar
10 cloves
10 gingersnaps
2 c. water
1 tsp. water
3 bay leaves

1 Tbsp. sugar
1 pkg. onion dry soup mix

Trim excess fat off roast. Sprinkle roast with onion dry soup mix. Wrap tightly in foil. Bake about 2 hours at 325°. Stir remaining ingredients together until smooth while bringing to a boil. Pour sauce over the meat and bake another 1 - 2 hours. Serve with dumplings.

DUMPLINGS

Thom & Cheryl Gamble

1 large loaf of bread
3 eggs
1 tsp. baking powder
Warm milk

Tear whole loaf of bread into small pieces. Add eggs and baking powder. Mix with warm milk, using only enough to moisten bread mixture. Form into small or medium sized balls and brown in deep fat. Dumplings can be made in advance and kept in refrigerator. To warm, steam colander over boiling water or dip each dumpling in boiling water for a few seconds.

FLANK STEAK IN MUSHROOM SAUCE

Hank & Kathy Heeb

1 (1 - 1 1/2 lb.) flank steak
1/4 c. sauterne wine
1 Tbsp. soy sauce
1 clove garlic, minced
1 (10 1/2 oz.) can beef broth
1 Tbsp. catsup
1 tsp. prepared mustard
1 Tbsp. instant minced onion
2 Tbsp. cornstarch
2 Tbsp. water
1/4 lb. fresh mushrooms, sliced

Place steak in slow cooking pot. Combine sauterne, soy sauce, garlic, broth, catsup, mustard and onion; pour over steak. Cover and cook on low for 6 to 8 hours. Dissolve cornstarch in water; stir into pot. Add mushrooms. Turn control to high; cover and cook on high for 20 to 30 minutes or until mushrooms are done. Makes 4 to 5 servings.

STEAK BURGUNDY

Rosemary Cahill

4 c. cooked rice
1 lb. lean beef round steak, cut into 1 inch strips
3 Tbsp. oil
2 c. sliced onions
2 c. sliced carrots
1/3 c. burgundy or dry red wine
1 3/4 c. beef broth
1 (4 oz.) can mushrooms and liquid
2 1/2 tsp. seasoned salt
1 Tbsp. Worcestershire sauce
2 c. diagonally sliced celery
2 Tbsp. cornstarch

While cooking rice - saute steak in oil until brown. Add onions and cook 2 minutes longer. Stir in carrots, wine, beef broth, mushrooms and seasonings. Bring to boil. Reduce heat, cover and simmer 10 minutes. Add celery, cook 10 minutes longer. Dissolve cornstarch in 1/4 cup water. Stir into meat mixture to thicken. Serve over rice.

STEAK WITH ONIONS

Ann Marie Ferriole

Round steak
Salt to taste
Pepper to taste
2 onions, sliced thin
1 Tbsp. cornstarch

Cut round steak into small slices or pieces. Salt and pepper to taste. Put a little oil in pan to cover bottom of pan. Make a layer of steak, layer of onions, layer of steak, layer of onions. Cook for 45 minutes on low, then add a little water. Thicken with cornstarch for gravy on mashed potatoes or noodles.

STIR-FRIED BEEF AND BROCCOLI

Jackie Raczka

1 lb. round steak, cut crosswise into very thin slices
1/2 c. water, divided
1/3 c. soy sauce
2 Tbsp. packed brown sugar
3 Tbsp. sherry
1 clove garlic, crushed
1 tsp. ginger
1 tsp. cornstarch
3 Tbsp. oil
1 bunch broccoli, cut into pieces (4 c.)
1 large onion, cut into wedges

Marinate steak in mixture of 1/4 cup water, the soy sauce, sugar, sherry, garlic, ginger and cornstarch at

least 10 minutes. Drain well, reserving marinade. Heat oil in skillet or wok. Add steak slices, half at a time, if necessary to prevent overcrowding, and stir-fry over high heat until browned. Remove from skillet, set aside. Add broccoli and onion to hot skillet; stir-fry 1 minute. Add remaining 1/4 cup water; cover and steam 3 minutes or until broccoli is crisp-tender. Return meat to skillet with marinade. Stir-fry to heat through. Makes 4 to 6 servings.

BARBECUED PORK RIBS

Bob Mandich

4 - 5 lb. country style pork ribs
1 1/2 c. water
1/2 c. bottled barbecue sauce
1/2 c. tomato catsup
1/4 c. honey
1/4 c. apple jelly
1/2 tsp. salt
1/2 tsp. onion powder
1/2 tsp. garlic powder
1/4 tsp. pepper

In saucepan, combine all ingredients, except ribs. Bring to boil; reduce heat and simmer 2 minutes, stirring constantly. Place ribs on grill 6 to 8 inches above low glowing coals - or on gas barbecue, low heat. Cook about 1 1/2 hours. Brush on sauce last 45 minutes of cooking. Close lid on barbecue last 10 minutes for good smoky flavor. Delicious! (6 servings)

BARBECUED PORK

Rod Liberati

2 lb. pork
3 Tbsp. Chinese wine or dry sherry
1 tsp. seasame seed paste
2 Tbsp. light soy sauce
Few drops orange, red food coloring
2 1/2 Tbsp. sugar
1 tsp. salt
Dash of white pepper

To roast, leave tenderloin whole. Cut pork loin into long strips, about 14x2 inches. Mix wine with sesame seed paste until smooth. Blend in soy sauce, food coloring. Marinate pork in mixture with sugar, salt, pepper 1 hour or longer; turn several times at intervals. Arrange pork on rack; line baking sheet with tin foil. Place rack over it. Roast in 350° oven for 45 - 60 minutes, depending on size of strips.

CHAR SIU
(Chinese Barbeque Pork)

Patricia & Elmer Sitter

4 - 6 lb. pork roast, buy the cheapest cut, preferably boneless, as it makes no difference when marinated and cooked

1 pkg. Eastasian Chef barbeque spararib base (3 1/4 oz.) or Noh Chinese sweet pork mix - 2 1/2 oz. or other char siu powder or base

Cut pork roast into long strips (approximately 2x2 inches in length). Place pork strips in plastic bag to reduce messiness and maximize powder base. Sprinkle dry base over pork (do not use water). Massage base into pork (inside the bag if you want a red hand, or outside for a clean one). For tastier results, marinate pork 1 or 2 nights in advance. Keep refrigerated. Turn and/or massage once or whenever time permits to thoroughly marinate pork. For tastiest results, cook in a kamado or covered barbeque grill. Next best choice is an open barbeque grill. Otherwise use an oven (indoors). Cook as slowly as possible (the slower the tastier), so keep the coals burning slowly. To minimize burnt pork, oil splatter and fire, place a suitable container (e.g. pie pan) filled with 1/4 to 3/4 inch sand between pork on grill and coals to catch oil drippings. Cook until done, about 1 to 2 hours.

CHAR SIU BAU
(Pork Filled Buns)

Patricia & Elmer Sitter

Bun:

4 1/2 c. flour
1 Tbsp. shortening
1 tsp. salt
2 tsp. sugar
1 pkg. dry yeast
1 1/4 c. warm water

Filling:

1 - 1 1/2 c. diced Char Siu (Chinese barbeque pork)
4 - 6 water chestnuts, chopped
1 stalk green onion, chopped
1 tsp. oyster sauce
1 tsp. soy sauce
4 fresh shrimp, boiled and chopped (optional)

Mix all filling ingredients together and let stand for 10 or more minutes. Dissolve yeast in warm water. Add shortening, sugar and salt and stir until dissolved. Add flour

and knead until smooth (dough must be stiff). Then cut dough into approximately 2 inch balls. Flatten dough with palms of hands and fill with about 2 - 4 teaspoonfuls of filling. Form buns by pulling dough up and around filling. Pinch to seal seams. Place on white paper squares (about 2 1/2 x 2 1/2 inches), seam side down. Use food coloring for design on top of buns, if desired. Let rise for about 1 1/2 to 2 hours. Steam for about 20 minutes. Makes about 20 buns.

GOLDEN HAM CASSEROLE

Mary Courtney

1 1/2 to 2 c. ham, diced
1 Tbsp. vinegar
1 c. milk
2 eggs
1 Tbsp. onion, grated
1 c. Cheddar cheese, grated
2 1/2 c. uncooked noodles

Stir vinegar into milk and let stand until sour. Cook noodles. Combine all ingredients and pour into greased casserole. Bake at 350° for 30 minutes. I like to add peas and mushrooms. You can use any vegetable.

HAM AND POTATO SKILLET

Bertina Nelson

1 lb. slice of ham
1 Tbsp. oleo
1 Tbsp. brown sugar
1 can mushroom soup
2/3 c. evaporated milk
1/4 c. diced onion
3 c. thinly sliced raw potatoes
1 c. thinly sliced raw carrots
1/3 c. water or milk
Salt and pepper

Brown ham in the oleo and brown sugar - remove and set aside. In same skillet, mix rest of ingredients - cover and cook over low heat, stirring occasionally until vegetables are tender- about 35 minutes. Place ham on top - cover and cook for 10 more minutes. Serves 4.

HAM 'N EGG PIE

Mary Ann Cullivan

1 c. shredded sharp Cheddar cheese (4 oz.)
1 (3 oz.) pkg. sliced smoked ham, chopped or 1 c. cut up cooked ham
4 eggs, slightly beaten
2 c. milk
2 Tbsp. chopped green onion
1/2 tsp. salt

1/2 tsp. dried tarragon leaves
1/4 tsp. dry mustard
1/8 tsp. cayenne red pepper
2 c. unseasoned croutons

Spread cheese and ham in ungreased 9 inch pie plate. Mix remaining ingredients except croutons; pour egg mixture on cheese and ham. Cover and refrigerate up to 24 hours.

*One hour and 15 minutes before serving: Heat oven to 325°. Sprinkle egg mixture with croutons. Bake uncovered until knife inserted 1 inch from edge comes out clean, 50 to 55 minutes. Do not overbake. Let stand 10 minutes before serving. (6 servings)

PORK AND POTATO PARTNERSHIP — Dewain & Diana Lien

2 - 2 1/2 lb. boneless pork
4 slices bacon
1/4 c. water
1 tsp. caraway seed
2 env. onion soup
1 3/4 c. water
4 - 5 c. thinly sliced potatoes
1 c. white wine
1/4 c. flour
3 medium apples, thin wedges

Cut pork into 1 1/2 inch pieces - brown. Cut bacon, brown. Add 1/4 cup water and caraway seeds to meat, cover and slow cook 1 hour. Combine onion soup, 1 3/4 cup water and wine. Add mixture to meat. Stir in potatoes. Cook 20 minutes. Stir flour and 1/2 cup water together, add to meat mixture; cook until thickened. Fold in apples. Cover and cook 12 minutes. Garnish with crisp bacon or parsley.

PORK CHOP - POTATO SCALLOP — Lynn & Mary Willis

4 - 6 pork chops
1 can mushroom soup
1/2 c. sour cream
1/4 c. water
2 Tbsp. parsley
4 c. sliced potatoes
Salt and pepper

Brown chops. Blend sour cream, soup, water and parsley. In 2 quart casserole alterante layers of potatoes and sauce. Top with chops. Cover and bake at 375° for 1 1/2 hours.

BRUNCH BREAKFAST

Mary Courtney

8 slices bread, cubed
1 1/2 lb. bulk sausage or Italian sausage
6 eggs
2 1/2 c. milk
3/4 tsp. dry mustard
1 can cheese soup
1 1/2 c. milk

Place layer of cubed bread in 9x13 inch greased casserole. Brown sausage and place on bread layer. Beat eggs, milk and dry mustard together and pour over sausage. Cover with plastic wrap. Refrigerate overnight. Dilute cheese soup with 1 1/2 cups milk and pour over sausage mixture, bake at 300° for 1 1/2 hours.

CHINESE CASHEW-TUNA CASSEROLE

Sharon Neilsen

1 (7 oz.) can tuna, drained and flaked
1 c. diced celery
3 tsp. margarine
1 (16 oz.) can bean sprouts, drained
1 c. cashews, coarsely chopped
1/2 c. minced onion
1 (10 1/2 oz.) can cream of mushroom soup
1 Tbsp. soy sauce
1 (5 1/2 oz.) can chow mein noodles

Combine all ingredients except chow mein noodles in crock pot; stir well. Cover and cook, 4 - 9 hours on low setting; 2 - 3 hours on high setting. Serve over chow mein noodles. Makes about 2 quarts.

CRAB CASSEROLE

Angie Haller

1 stick butter
3 Tbsp. minced onion
1/2 c. flour
1 qt. cream, heated to boiling point
1/2 c. Maderia
Salt and pepper
4 c. fresh or frozen crab
2 1/2 c. shell macaroni, cooked and drained
2 c. grated Gruyere or Swiss cheese
Paprika (optional)
2 Tbsp. lemon juice

Preheat oven to 350° F. Melt butter in a large, heavy pan. When butter sizzles, add onion and saute until golden. Stir in flour, cooking over low heat until flour is pale yellow. Remove from heat. Add cream, stirring vigorously. Return to moderate heat and stir until sauce comes to a boil.

Reduce heat and add Maderia. Season with salt and pepper. Pour lemon juice over crabmeat, toss lightly. Combine crab, macaroni and sauce together in a 6 quart buttered casserole. Sprinkle with cheese and dust with paprika, if desired. Bake for 25 to 30 minutes, or until heated through.

*Casserole can be prepared the day before and refrigerated. Bring to room temperature before placing in preheated oven.

CRAB CASSEROLE

Carol Smith

1 crab (canned or fresh)
1 can water chestnuts
1/2 c. bread crumbs or less
3 hard-cooked eggs, chopped
1/2 c. mayonnaise, or more

Mix together. Sprinkle top with crumbs and dot with butter. Bake at 375° for 25 minutes.

CRAB QUICHE

JoAnn & Mark McConnell

1/2 c. Bisquick
1/2 c. melted butter
1 1/2 c. milk
3 eggs
1/4 tsp. salt
1/4 tsp. pepper
1 c. crab
1 c. shredded cheese

Blend first 6 ingredients in blender until smooth. Pour in 9 inch pie pan. Sprinkle with crab. Push down, sprinkle cheese. Bake 35 - 45 minutes at 350°.

CRUSTLESS QUICHE

Bernice Hardy

14 slices bacon, coarsely chopped
1/2 green pepper, chopped
8 green onions, thinly sliced
1 lb. fresh mushrooms, sliced
1 (2 oz.) jar chopped pimiento
12 eggs
2 Tbsp. cooking sherry
1 1/2 c. milk
3/4 tsp. seasoned salt
4 c. shredded Gruyere cheese
1/2 tsp. dry mustard
3/4 tsp. crumbled thyme (optional)

1. Fry bacon until browned. Drain, reserving 2 tablespoons of drippings. 2. In large, heavy pan, saute green

pepper, onions and mushrooms in drippings until limp. Stir in pimiento and sherry. Heat until sherry evaporates. Remove from heat. 3. Beat eggs with milk and seasoned salt. Stir in bacon, onion, mushroom mixture and 3 cups of the cheese. 4. Pour mixture into a greased 7x11 inch baking dish, cover and refrigerate overnight. 5. Bake, uncovered, for 40 to 45 minutes at 350° until knife comes out clean. When almost done, sprinkle remaining cup of cheese over top and return to oven to melt. Let stand 20 minutes before serving.

QUICHE OF SEAFOOD NEWBURG

Jeanie Thom

Filling:

1 Tbsp. butter
1 c. crabmeat
1 tsp. paprika
2 Tbsp. sherry wine
2 eggs
1 c. heavy cream
Dash of Tabasco sauce
Salt and pepper to taste

One (9 inch) Pate Brisee Pie Shell:

1 1/3 c. flour
1/3 c. + 1 Tbsp. butter
1/4 tsp. salt
1 egg
2 - 3 Tbsp. cold water

Preheat oven to 350°. Sprinkle crabmeat with paprika and saute in butter. Add sherry. Beat eggs well and add cream. Pour over crab, add seasonings. Pour into pie shell and bake for about 20 minutes.

Pate Brisee: Mix flour, butter and salt and work together with hand until smooth. Add eggs and water, work together until rolling consistency. Roll out 1/4 to 1/8 inch thick. Place in 9 inch tin and chill for 1 hour.

CRAB AND SHRIMP CASSEROLE

Mary Puhich

1 c. uncooked rice
2 c. water and salt
1/2 c. onion, diced
1/2 c. green pepper, diced
1 c. celery, chopped
1 can crab
1 can shrimp
1 can cream of mushroom soup
1 can chicken noodle soup
Grated cheese for top

Cook rice in water and salt. Saute onion, green

pepper and celery until just tender. Add all ingredients and mix well. Put into a buttered 9x13 inch pan and bake at 350° for 30 minutes or until it bubbles. Add cheese at end of baking time. May be made ahead and stored in refrigerator before baking.

DEVILED CRAB CASSEROLE

Sue Selis

1 1/2 Tbsp. butter
1 Tbsp. onion, minced
2 Tbsp. celery, chopped
2 Tbsp. green pepper, chopped
1/4 tsp. dry mustard
1/4 tsp. salt
1/2 c. hot milk
1/2 tsp. Worcestershire sauce
1 tsp. lemon juice
Dash of Tabasco sauce
6 1/2 oz. crab
2 Tbsp. buttered bread crumbs
1 Tbsp. flour

Cook vegetables in butter until tender. Stir in flour, mustard, salt. Add hot milk. Continue to cook and stir until sauce is smooth and thick. Add remaining ingredients except crumbs. Place in buttered oven dish. Top with crumbs. Bake at 400° for 20 minutes until lightly browned and bubbly.

OVERNIGHT CASSEROLE

Jean Croteau

(Serves 12)

2 c. uncooked elbow macaroni
4 cans tuna, chicken, crab or shrimp
2 cans cream of mushroom soup
1/2 lb. sharp Cheddar cheese, grated
4 hard-boiled eggs, chopped
2 1/2 c. milk
Minced onion flakes to taste
1 c. celery, chopped
1/2 c. diced green pepper
1 Tbsp. pimento

Stir - refrigerate overnight. Bake at 350° for 1 1/2 hours.

QUICK JAMBALAYA

Jackie Raczka

1 (8 oz.) pkg. brown and serve sausage links
2 c. uncooked instant rice
2 c. water
1 (16 oz.) can stewed tomatoes

1 (12 oz.) pkg. frozen cleaned raw shrimp
2 Tbsp. instant minced onion
2 tsp. instant chicken bouillon
1 tsp. salt
1/4 tsp. thyme
1/4 tsp. chili powder
1/8 tsp. cayenne red pepper
1/2 c. frozen, chopped green pepper

Cut sausages into 1 inch diagonal slices. Place in skillet; brown as directed on package. Add remaining ingredients except green pepper. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered 10 minutes, stirring occasionally. Stir in green pepper; heat through.

SALMON PIE

Sandi Hawkins

1 (15 1/2 oz.) can salmon, drained (save liquid)
10 oz. defrosted broccoli spears
2 Tbsp. chopped onions, large pieces
2 Tbsp. butter
1 Tbsp. flour
1 (10 3/4 oz.) can cream of celery soup
3/4 c. milk
Salmon juice
2 tsp. lemon juice
1/2 tsp. Worcestershire sauce
2 eggs, hard-boiled, diced
2 Tbsp. minced parsley

Cheese Pastry:

1 2/3 c. flour
1/2 tsp. salt
1/8 tsp. cayenne pepper
1 c. grated Cheddar cheese
1/2 c. shortening
5 to 6 Tbsp. ice water

Saute chopped onion in 2 tablespoons butter. Combine salmon, broccoli and sauteed onions. Blend in 1 tablespoon flour. Add soup and milk. Blend in lemon juice. Add and blend in Worcestershire sauce, eggs and parsley.

For cheese pastry: Combine flour, salt, pepper and cheese. Cut in shortening. Add just enough ice water to make pastry. Roll out crust for 9 inch pie. Make enough pastry for lattice top. Bake at 400° for 40 to 50 minutes.

SALMON CRUNCH PIE

Eleanor Bertagni

1 (15 1/2 oz.) can salmon
3 eggs, beaten
1 c. sour cream
1/4 c. mayonnaise
1/2 c. shredded sharp Cheddar cheese
1 Tbsp. grated onion
3 drops Tabasco sauce

1/4 tsp. dill weed

Whole wheat crust (recipe follows)

Drain and flake salmon, reserving liquid. Add salmon liquid, eggs, sour cream, cheese, mayonnaise and seasonings to salmon, mixing thoroughly. Turn into pie plate lined with crust. Sprinkle top with crumbs reserved from crust. Bake in preheated 400° oven for 45 minutes or until filling is set.

Whole Wheat Crust: Combine -

1 1/2 c. whole wheat flour
1 c. shredded sharp Cheddar cheese
1/2 tsp. salt
1/2 tsp. paprika

Cut in 1/2 cup butter. Add 1/3 cup finely chopped almonds. Reserve 1 cup crumb mixture for topping. Press remaining crumbs into 9 inch pie plate.

SHRIMP AND RICE CASSEROLE

Bob & LouAnne Sestak

1 lb. mushrooms
1/4 c. butter or oleo
2 c. shrimp
2 c. cooked rice
1 c. chopped green pepper
1 c. chopped onion
1/2 c. chopped celery
1/4 c. pimento
1/2 tsp. salt
1 (#2) can tomatoes
1/2 tsp. pepper
1/2 tsp. chili powder
1/2 c. melted butter or oleo

Saute sliced mushrooms in 1/4 cup butter or oleo. Combine with shrimp, rice, vegetables and seasonings and place in a greased 2 quart casserole. Drizzle 1/2 cup of butter or oleo over the casserole. Bake at 300° for 50-60 minutes. Garnish with green olives if desired.

CHOP STICK CASSEROLE

Sandi Hawkins

2 cans condensed cream of mushroom or chicken soup
1 c. milk
6 oz. chow mein noodles
14 oz. tuna, canned
2 c. celery, cut on bias
1 c. chopped onion
1 c. salted cashews or other nuts

Combine soup and milk in greased casserole. Add other ingredients (only 2 cups of the noodles) and mix thoroughly. Sprinkle remaining noodles over top. Bake at 375° for 25 minutes. Serves 8.

TUNA CASSEROLE

Fiona Matheson

1 1/2 c. broken noodles
1 can cream of mushroom and chicken soup
1 small can evaporated milk
1 (9 oz.) can tuna
1 c. grated cheese
1/3 c. chopped onion
1/2 c. broken potato chips
Paprika and grated cheese

Cook noodles and drain. Mix soup, milk, tuna, 1 cup cheese, onion. Put into greased casserole. Top with potato chips, paprika and cheese. Bake 15 minutes at 425°.

TUNA NOODLE CASSEROLE

Jim & Lynn Suda

1/2 lb. egg noodles
8 oz. tuna
1 can cream of chicken soup
1 c. Cheddar cheese

Cook noodles till done and drain off water. Add 8 ounce can of tuna, chicken soup. Mix together. Top with Cheddar cheese. Cook, covered, in a 350° oven for 35 to 40 minutes.

DELMONICO POTATOES

Mary Courtney

Potatoes
Salt and pepper to taste
Parmesan cheese
Heavy cream

Cook potatoes with skins on. Peel and slice. Salt and pepper potatoes to taste. If large amount, layer potatoes. Sprinkle heavily with Parmesan cheese. Pour heavy cream over potatoes just to top. Bake at 350° for 1 1/2 hours.

GOURMET POTATOES

Mary Courtney

8 potatoes
2 c. shredded Cheddar cheese
1/3 c. grated onion
1/4 c. butter
1 1/2 c. sour cream
1 tsp. salt
1/2 tsp. pepper

2 Tbsp. butter Bread crumbs

Cook potatoes in skins. Peel and shred coarsely. In a saucepan over low heat, combine cheese and butter, stirring until almost melted. Remove from heat and blend in sour cream. Salt and pepper to taste. Fold potatoes into cheese mix and turn into greased 2 quart casserole. Dot with butter. Sprinkle with bread crumbs. Bake at 350° for 25 minutes. Serves 6.

POTATO CASSEROLE

Rosemary Cahill

2 lb. frozen hash browns
1/2 c. melted butter
1 tsp. salt
1/2 tsp. pepper
1/2 c. chopped onion
1 can cream of mushroom soup
1 pt. dairy sour cream
10 oz. (or 2 c.) grated sharp Cheddar cheese
2 c. crushed corn flakes mixed with 1/4 c. melted butter

Slightly thaw potatoes and combine in large bowl with 1/2 cup melted butter, salt, pepper, onion, sour cream, cheese and soup. Blend all ingredients thoroughly and put into buttered 3 quart casserole. Sprinkle corn flakes over. Bake at 350° for 45 minutes.

Casserole may be prepared ahead. Cover and store in refrigerator. Add a few minutes baking time if cold.

BROCCOLI CHEESE CASSEROLE

Jack & Michelle Franich

2 (10 oz.) pkg. frozen broccoli spears
1 (10 oz.) pkg. sharp Cheddar cheese
1/2 stick butter or margarine
1 c. Ritz crackers, rolled fine

Melt cheese and margarine in top of double boiler. Cook broccoli until tender. Arrange in 2 quart casserole, starting with broccoli first, then melted cheese and margarine and Ritz crackers. Finish with Ritz crackers on top. Bake 30 minutes at 325°.

BROCCOLI-RICE CASSEROLE

Fay Varden & Bill

1 can cream of chicken soup
2 pkg. frozen broccoli spears (bite size)
1/2 c. milk
3 c. rice, cooked
1/2 lb. Velveeta cheese
1 medium onion, chopped
1 Tbsp. margarine
Grated Cheddar cheese

Saute onion in margarine. Add soup and milk and Velveeta cheese, heat till melted. Fold in rice and thawed broccoli - pour into greased casserole and cover with Cheddar cheese. Bake 30 minutes at 350°.

BAKED CAULIFLOWER

Gary & Mary Schaffer

2 Tbsp. butter
2 Tbsp. flour
1 1/2 c. milk
1/2 tsp. salt
1/4 tsp. pepper
1 head cauliflower
1/2 c. green onions, chopped
1/4 c. butter
1/4 - 1/2 c. cheese, grated

Make white sauce with butter, flour, milk, salt and pepper. Cook cauliflower in salted, boiling water for 12-15 minutes. Place cauliflower and green onions in baking dish. Pour white sauce over cauliflower and top with butter and cheese. Bake at 375° F. for 20 minutes.

ZUCCHINI HATER CASSEROLE

Sandi Hawkins

3 c. mashed zucchini, cook 2 lb. of zucchini in salt water and mash in blender
1/2 c. sour cream
2 or 3 eggs, beaten
1 medium onion, diced fine
1 c. cracker crumbs
1 c. grated cheese

Combine all ingredients except save some cracker crumbs for sprinkling on top. Put into casserole and sprinkle remaining cracker crumbs on top. Bake at 375° for 20 minutes.

GREEN BEAN CASSEROLE

Jan & Chuck Mayes

2 cans or boxes of frozen green beans
1 can cream of mushroom soup
1/3 c. sour cream
Sliced almonds

Cook the beans for 10 - 12 minutes. Drain. Mix in 1 can of cream of mushroom soup. Add 1/3 cup of sour cream. Pour into a greased casserole and sprinkle with almond slices. Bake for 30 minutes at 350°.

OVEN OMELET WITH SPINACH (Low calorie)

1 (10 oz.) pkg. frozen chopped spinach
9 eggs
2 Tbsp. instant minced onion
2 Tbsp. skim milk
1 tsp. salt
1/2 tsp. basil leaves
1/4 tsp. garlic powder
8 peeled tomato slices
1/2 c. shredded Mozzarella cheese

Heat oven to 325°. Use baking pan, 11 x 7 x 1 1/2 inches, with non-stick finish or coat regular pan with vegetable spray-on for cookware. Cook spinach as directed on package, drain. Beat eggs until light and fluffy. Stir in spinach, onion, skim milk, salt, basil leaves and garlic powder. Pour into pan. Arrange tomato slices on top and sprinkle with cheese. Bake uncovered until set, 25 to 30 minutes. (8 servings - 135 calories each)

VEGETABLE SURPRISE

Shirley Joerg

1 pkg. frozen chopped broccoli
1 pkg. frozen Fordhook lima beans
1 can cream of mushroom soup (undiluted)
1 pkg. dried onion soup mix
1 c. sour cream
1 can sliced water chestnuts
1 stick margarine
3 c. Rice Krispies

Cook vegetables according to package directions. Drain. Melt the butter and brown the Rice Krispies. Mix remaining ingredients in a buttered casserole, placing the Rice Krispies over the top. Bake at 350° for 30 minutes.

*Special K is a marvelous, nutritious substute for Rice Krispies.

AUTUMN SOUP

Jackie Raczka

1 lb. ground beef
1 c. chopped onion
4 c. water
1 c. cut up carrots
1 c. diced celery
1 c. cubed, pared potatoes
2 tsp. salt
1 tsp. bottled brown Bouquet sauce
1/4 tsp. pepper
1 bay leaf
1/8 tsp. basil
6 tomatoes

In large saucepan, cook and stir meat until brown. Drain off fat. Cook and stir onions with meat until onions are tender, about 5 minutes. Stir in remaining ingredients except tomatoes; heat to boiling. Reduce heat; cover and simmer 20 minutes. Add tomatoes; cover and simmer 10 minutes longer or until vegetables are tender. (6 servings)

BEAN AND MEAT BALL SOUP

Bob & Elsie Lowenstein

1 1/2 c. pinto beans
2 qt. water
1 tsp. salt
6 beef bouillon cubes
3/4 c. onion, chopped
2 cloves garlic
1 (14 1/2 oz.) can stewed tomatoes
3/4 c. celery, sliced
3/4 c. carrots, sliced
1 1/2 c. cabbage, shredded
2 Tbsp. minced parsley
Salt and pepper to taste
2 doz. browned meat balls

Meat Balls:

1 lb. ground beef
2 Tbsp. parsley
1 tsp. salt
1/4 c. bread crumbs
2 Tbsp. butter
1/4 c. onion, minced
1 egg
1/8 tsp. pepper
1/2 tsp. oregano

Combine all meat ball ingredients except butter. Mix thoroughly. Shape into 2 dozen small meat balls. Brown on all sides in butter.

To make soup, bring beans and water to boil. Boil 2 minutes. Remove from heat and let stand covered for 1 hour. Add salt, bouillon cubes, onion and garlic to pot. Cover and simmer 1 1/2 hours or until beans are nearly tender. Add vegetables, tomatoes and meat balls. Cook till vegetables are tender. Season to taste. Sprinkle with parsley.

VEGETABLE SOUP

Joan Witte

Soup bones
2 lb. boiling meat
2 Tbsp. salt
4 c. celery, chopped
3 onions, chopped
1/2 cabbage, chopped
1 large pkg. frozen mixed vegetables
2 - 3 cubed potatoes
1 large can tomato juice
Salt and pepper to taste
Parsley

Cover bones and meat with water. Boil for 1/2 hour. Add 2 tablespoons salt. Simmer 2 hours or longer. Add celery, onions, cabbage and parsley. Bring to boil and cook for 15 minutes. Add frozen vegetables, potatoes and juice. Simmer at least 25 minutes. Salt and pepper to taste. (Can wait and add salt at end.) Makes a very large pot.

CREPES

Angie Haller

2 eggs
2/3 c. beer
2/3 c. milk
1/4 tsp. salt
2 Tbsp. peanut oil
1 c. unsifted white flour

In blender place eggs, beer, milk, salt and oil. Add flour and blend for 30 seconds. Scrape the flour that has held to the side of the blender and blend again for 1 minute. Store in refrigerator for at least 3 hours before frying. Crepes may be refrigerated or frozen.

BARBECUED SALMON

Bob Mandich

5 - 6 lb. salmon
2/3 cube butter
1/2 tsp. salt
1/4 tsp. pepper
1/8 tsp. garlic powder
1 tsp. dried parsley flakes
1 1/2 tsp. lemon juice
1 or 2 oranges, sliced about 1/8 inch thick

Fillet salmon. Place skin side down on aluminum foil just large enough to fit under salmon with edges turned up 1/2 inch to collect juices. Score top surface about 1 inch apart and 1/4 inch deep. Put pieces of butter all over surface. Sprinkle on salt, pepper, garlic powder, parsley flakes, lemon juice. Cover entire surface with orange slices. Add alder bark or hickory chips to coals or gas flames. Cook about 45 minutes with lid down. Serves 8.

POACHED STEELHEAD

Mrs. H. W. Biller

3 - 4 lb. Steelhead

Water to cover, salted to taste

Sauce:

2 1/2 c. white sauce
2 c. cooked peas
1/2 c. mushrooms
1/2 c. shrimp
2 hard-boiled eggs

Skin tail section of fish. Remove V-shaped section of dark meat from each side. Wrap fish in cheeselcoth. Bring salted water to boil. Put fish in water and boil 10 minutes. Dice eggs and add to other ingredients. Bring to simmer over low heat. Add cooked steelhead to sauce. Serves 6 to 8.

** NOTES **

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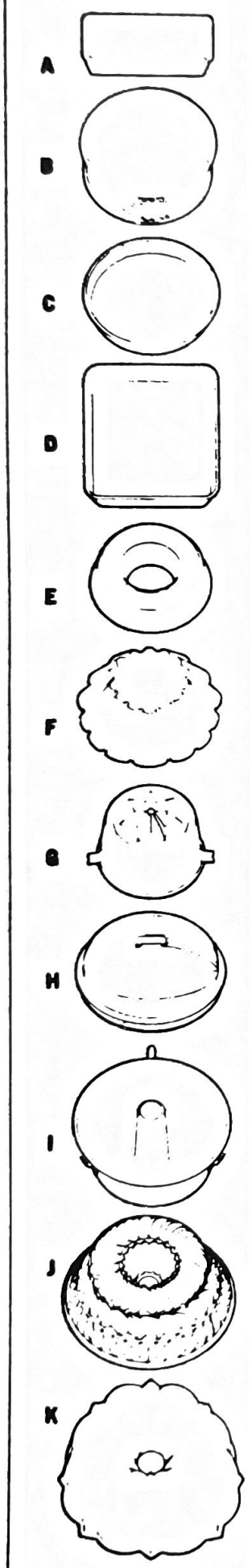
CAKES
COOKIES
DESSERTS

HANDY CHART OF KITCHEN MATH
(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.



COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan—**C**
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—**A**

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan—**C**
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—**A**

8-cup baking dish:
- 8x8x2-inch square pan—**D**
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—**A**

10-cup baking dish:
- 9x9x2-inch square pan—**D**
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:

7½x3-inch "Bundt" tube pan—**K**	6 cups
9x3½-inch fancy tube or "Bundt" pan **J** or **K**	9 cups
9x3½-inch angel cake pan—**I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—**K**	12 cups
9x3½-inch fancy tube mold—**J**	12 cups
10x4-inch fancy tube mold (Kugelhupf)—**J**	16 cups
10x4-inch angel cake pan—**I**	18 cups

Melon Mold:

7x5½x4-inch mold—**H**	6 cups

Spring-Form Pans:

8x3-inch pan—**B**	12 cups
9x3-inch pan—**B**	16 cups

Ring Molds:

8½x2¼-inch mold—**E**	4½ cups
9¼x2¾-inch mold—**E**	8 cups

Charlotte Mold:

6x4¼-inch mold—**G**	7½ cups

Brioche Pan:

9½x3¼-inch pan—**F**	8 cups

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LEMON BREAD

Jacqueline Brown

1/3 c. butter or margarine
1 1/4 c. sugar
2 eggs
1 tsp. salt
1/4 tsp. almond extract
1 1/2 c. flour
3 Tbsp. lemon juice
1/3 c. milk
1 tsp. baking powder
1 Tbsp. grated lemon rind
1/2 c. chopped walnuts

Blend the butter - 1 cup sugar, eggs and extract. Beat well. Add dry ingredients alternately with milk. Fold in lemon peel and nuts. Bake in greased loaf pan in 325° oven for 60 minutes or until done. Mix lemon juice and 1/4 cup sugar. Pour over warm bread while in pan. After 10 minutes, remove from pan. Cut and serve after 24 hours.

PUMPKIN BREAD

Ann & Al Barcus

1 1/2 c. sugar
1/2 c. oil
2 eggs
1 c. pumpkin
1 3/4 c. flour
1/4 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 tsp. cloves
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. allspice
1/3 c. water
1/2 c. raisins (optional)
1/2 c. nuts (optional)

Add sugar to oil and blend, then add eggs and pumpkin. Add all dry ingredients and mix well. Add water and then raisins and/or nuts if desired. Put into greased and floured bread pans - 2 large or 3 small. Bake 45 - 60 minutes at 350°. Then enjoy!

ZUCCHINI BREAD

Laurie Montesi

3 eggs
1 c. oil
2 c. sugar
2 c. grated zucchini
1 tsp. vanilla
3 c. flour
1 tsp. salt
1 tsp. soda
2 tsp. cinnamon
1/4 tsp. baking powder
3/4 c. chopped nuts

Beat eggs until light and foamy. Add oil, sugar, grated zucchini and vanilla. Mix lightly but well. Add sifted flour, salt, soda, cinnamon and baking powder. Mix until blended. Add chopped nuts. Pour batter into a 9x5x2 inch pan. Bake at 325° for 1 hour. Makes 2 loaves.

APPLESAUCE CAKE

Ruth Dorgan

3 c. thick applesauce
2 c. sugar (or 2 1/2 c. brown sugar)
1 tsp. cloves
2 tsp. cinnamon
4 tsp. soda
4 c. flour
1 c. chopped nuts
1 c. shortening
2 tsp. nutmeg
1 tsp. salt
2 tsp. baking powder
1 1/2 c. raisins

Melt shortening in hot applesauce. When cool, add spices, flour and all dry ingredients which have been sifted together. Add raisins and nuts. Bake in large pan in moderate oven (325°) for 1 1/4 hours or longer.

APPLESAUCE CAKE

Gary & Mary Ganton

2 c. sugar
1 c. lard
3 c. applesauce (sweet)
2 c. raisins (1 box)
5 c. flour
2 tsp. nutmeg
4 tsp. baking soda, in applesauce
Nuts (if desired)
2 tsp. cinnamon

Cream sugar and lard. Add applesauce with soda mixed in well. Sift and add all other ingredients. Mix well. Bake at 350° for 1 hour and 10 minutes in medium tube pans. May use loaf pans, but decrease baking time.

BACARDI RUM CAKE

Lynn Suda

Cake:

1 c. chopped pecans
1 (18 1/2 oz.) pkg. yellow cake mix
1 (3 3/4 oz.) pkg. Jell-O instant vanilla pudding mix
4 eggs
1/2 c. cold water
1/2 c. oil
1/2 c. Bacardi dark rum (80 proof)

Glaze:

1/4 lb. butter
1/4 c. water
1 c. sugar
1/2 c. Bacardi dark rum (80 proof)

Preheat oven to 325° F. Grease and flour 10 inch tube or 12 cup Bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together, pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat till glaze is used up. For glaze, melt butter in saucepan, stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat, stir in rum.

Optional: Decorate with whole maraschino cherries and border of sugar frosting or whipped cream. Serve with seedless green grapes dusted with powdered sugar. Excellent!

CARROT CAKE

Ann Marie Ferriole

1 3/4 c. sugar
1 1/4 c. cooking oil
2 c. sifted flour
4 eggs
3 c. grated carrots
3 tsp. soda
2 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
1 c. ground pecans
2 tsp. cinnamon

Icing:

1 (8 oz.) pkg. cream cheese
1 (1 lb.) box powdered sugar
1/4 c. butter
1 (8 oz.) can crushed pineapple, drained

Cream sugar and oil. Beat in eggs. Sift dry ingredients and add to mixture. Add carrots and nuts. Mix together. Bake in 3 (8 inch) round pans at 350° for 35 to 40 minutes. To make icing, mix cream cheese, powdered sugar, butter and crushed pineapple thoroughly until creamy. Spread on cooled cake.

CHERRY CHEESE CAKE

Debbie & James McCarty

Batter:

1 pkg. Dream Whip
8 oz. cream cheese
1 c. sugar

Crust:

1 pkg. graham crackers
1/4 c. sugar
1/4 c. butter

Mix Dream Whip according to directions. Blend together 8 ounces cream cheese and 1 cup sugar, add to Dream Whip and mix well. Pour into graham cracker crust pie shell and top with instant cherry pie filling. Chill and serve.

Pie Shell: Crush crackers (1 package) between layers of waxed paper, add melted butter and sugar. Mix well. Press into pie shell and bake for 8 minutes at 375°.

CHERRY TOPPED CHEESECAKE

Lynn & Mary Willis

1 pkg. Duncan Hines yellow Deluxe cake mix
2 Tbsp. oil
2 (8 oz.) pkg. cream cheese, softened
1/2 c. sugar
4 eggs
1 1/2 c. milk
3 Tbsp. lemon juice
3 tsp. vanilla
1 (1 lb. 5 oz.) can cherry pie filling

Preheat oven to 300°. Reserve 1 cup of dry cake mix. In large mixing bowl combine remaining cake mix, 1 egg and oil (mixture will be crumbly). Press crust mixture evenly into bottom and 3/4 way up the sides of a greased 13x9x2 inch pan. In small bowl, blend cream cheese and sugar. Add 3 eggs and reserved cake mix; beat 1 minute at medium speed. At low speed slowly add milk and flavorings; mix until smooth. Pour into crust. Bake at 300° for 45 - 55 minutes until center is firm. When cool, top with pie filling; chill before serving. Store in refrigerator. Freeze, covered with foil. Cheesecake can also bake in 2 (9 inch) pans for 40 - 50 minutes.

CHOCOLATE CHIP CAKE

Katie Anfang

2 c. flour
1 1/2 c. sugar
1/2 c. Crisco
1/4 tsp. salt
1/4 tsp. each cloves, nutmeg, cinnamon
2 eggs
1 c. buttermilk
1 tsp. soda
1/2 c. chopped walnuts
Chocolate chips

Mix first column of ingredients as pie crust. Take out 1/2 cup crumbs. To remainder add 2 eggs, buttermilk and soda. Beat well. Add a handful of chocolate chips to batter. Spread in 9x13 inch cake pan. Top with reserved

crumbs, 1/2 cup chopped walnuts and 1/2 - 1 cup chocolate chips. Bake at 350° for 25 - 30 minutes.

CHOCOLATE MAYONNAISE CAKE

Diane Jensen

3 c. unsifted flour
1 1/2 c. sugar
1/3 c. cocoa
2 1/4 tsp. baking powder
1 1/2 tsp. baking soda
1 1/2 c. mayonnaise
1 1/2 c. water
1 1/2 tsp. vanilla

Sift dry ingredients. Add mayonnaise. Gradually add water and vanilla until smooth. Pour into 2 layer pans (greased with waxed paper in bottom). Bake at 350° for 30 minutes.

CHOCOLATE SHEET CAKE

Lynn & Mary Willis

1:

2 c. flour
2 c. sugar

Mix in bowl.

2:

1 c. water
5 Tbsp. cocoa
3/4 tsp. salt
2 sticks oleo

Cook on stove until oleo melts and add to flour and sugar.

3:

1/2 c. buttermilk
1 tsp. soda
1 tsp. vanilla
2 eggs

Add to other mixture. Pour into greased cookie sheet and bake at 400° for 15 minutes. I make this so often I keep powdered buttermilk on hand.

Frosting:

1 stick oleo
5 Tbsp. cocoa
5 Tbsp. milk
1 tsp. vanilla

Cook until oleo melts and add 1 box powdered sugar. Add 1/2 cup chopped nuts and beat until creamy. Frost as soon as you take out of oven.

CHOCOLATE UPSIDE DOWN CAKE

Carol Smith

Sift together:

1 c. flour
3/4 c. sugar
2 Tbsp. cocoa
2 tsp. baking powder
1/4 tsp. salt

Mix in:

1/2 c. milk
3 Tbsp. butter or oil
1/2 c. chopped pecans

Mix ingredients well and spread in an 8x10 inch pan. Sprinkle with mixture of 1/2 cup granulated sugar, 1/2 cup brown sugar and 2 tablespoons cocoa. Before baking, pour 1 cup cold water over all mixture and bake for 35 - 40 minutes at 350°. Cut into squares and turn upside down. Serve warm with ice cream or Cool Whip.

CHOCOLATE ZUCCHINI CAKE

Jeanie Thom

1/2 c. butter
1/2 c. Crisco
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. sour milk
2 1/2 c. flour
4 Tbsp. cocoa
1/2 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. cloves
Pinch of salt
2 c. shredded zucchini
1/4 c. or more chocolate chips

Mix all ingredients except chocolate chips and pour into a 9x13 inch greased and floured cake pan. Top with chocolate chips. Bake at 325° for 40 - 45 minutes.

COCKEYED CAKE

Janice Barabe

1 1/2 c. sifted flour
3 Tbsp. cocoa
1 tsp. soda
1 c. granulated sugar
1/2 tsp. salt
5 Tbsp. cooking oil
1 Tbsp. vinegar
1 tsp. vanilla
1 c. cold water

Put flour, cocoa, soda, sugar and salt in sifter. Sift into greased 9x9x2 inch cake pan. Make 3 grooves in flour mixture. Into first groove put oil, next one vinegar and last one vanilla. Pour water over top of all and beat with spoon until nearly smooth. Bake 30 minutes at 350°.

DUMP CAKE

Hank & Kathy Heeb

1 can cherry pie filling
1 can crushed pineapple (juice and all)
1 box yellow cake mix
2 sticks margarine, cut up into 1/4 - 1/2 inch slices
1 c. shredded coconut
1 c. chopped pecans

Spread in layers in order given, in a 9x13 inch loaf cake pan. Bake 1 hour at 325° F.

EASY RHUBARB UPSIDE DOWN CAKE

Patricia & Elmer Sitter

4 c. rhubarb, cut
3/4 c. sugar
1 (3 oz.) box strawberry jello
1 box cake mix
1 c. water
1/3 c. margarine, melted

Butter pan. Spread rhubarb in pan. Sprinkle sugar evenly over rhubarb. Sprinkle (dry) jello evenly over rhubarb. Sprinkle (dry) cake mix evenly over rhubarb. I usually use a lemon cake mix for an interesting flavor. Pour water over spread-out mixture. Pour melted margarine over spread-out mixture. Bake at 350° for 1 hour.

GERMAN SOUR CREAM COFFEE CAKE

Joan Witte

1 c. oleo
2 c. sugar
2 eggs
1 c. sour cream
1/2 tsp. vanilla
1/4 tsp. salt
2 c. cake flour (must use cake flour)
1 tsp. baking powder

Topping:

1/2 c. chopped pecans
1 tsp. cinnamon
1/4 c. brown sugar

Cream oleo and sugar. Beat in eggs and sour cream. Add vanilla and salt. Fold in flour and baking powder. Grease and flour angel food pan. Pour in 1/2 of batter. Combine pecans, cinnamon and brown sugar. Sprinkle 1/2 of topping on batter. Add rest of batter and then remaining topping. Bake at 350° for 50 - 60 minutes. Even better the second day. Freezes well.

GUMDROP CAKE

Toots-John Miller

1 c. sugar
1/2 c. butter
2 eggs, well beaten
1/2 c. milk
2 c. flour
Pinch of salt
2 level tsp. baking powder
1 lb. gumdrops, cut up small

Cream sugar and butter well. Mix in order given. Bake in quite slow oven. Flour gumdrops well.

HARVEY WALLBANGER CAKE

Patricia & Elmer Sitter

1 box yellow cake mix
1 (3 3/4 oz.) box vanilla instant pudding
1 c. cooking oil
3/4 c. orange juice
4 whole eggs
1/4 c. vodka
1/4 c. Galliano (see recipe)

Mix all ingredients together. Pour into greased 9x13 inch pan. Bake at 350° for 45 - 50 minutes. Test with toothpick - don't overbake or cake will lose moisture.

ITALIAN VELVET CAKE

Dewain & Diana Lien

1 cube margarine
1/2 c. vegetable oil
4 eggs, separated
2 c. sugar
1 tsp. vanilla
1 c. buttermilk
2 c. flour
1 tsp. baking soda
1 c. coconut
1 c. chopped nuts

Cream oil, margarine and sugar together; add egg yolks, one at a time, blending well. Add flour and soda alternately with milk. Add coconut and nuts; mix well. Beat egg whites until stiff - fold into mixture. Pour into 3 greased and floured 8 inch cake pans. Bake at 350° for 25 minutes.

Icing:

1 (8 oz.) pkg. cream cheese
1 stick margarine
1 box powdered sugar
1 tsp. vanilla

Mix cream cheese, margarine and vanilla. Add powdered sugar gradually.

LAZY DAISY CAKE

Mrs. H. W. Biller

2 eggs
1 c. sugar
1 tsp. vanilla
1 c. cake flour
1 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
2 Tbsp. butter

Topping:

3/4 c. brown sugar
1/2 c. melted butter
1/4 c. cream
1 c. coconut

Combine eggs, sugar, vanilla - beat until thick. Add dry ingredients. Heat milk and butter to boiling and add to mixture. Bake in an 8x8 inch buttered pan at 350° for 30 to 40 minutes. Remove from oven. Spread topping over cake and return to hot oven or broiler to brown.

LEMON JELLO CAKE

Ann Marie Ferriole

1 (3 oz.) pkg. lemon jello
1 pkg. white cake mix
4 eggs
3/4 c. water
3/4 c. salad oil

Frosting:

2 c. powdered sugar
1/3 c. lemon juice

In a large bowl combine jello and cake mix. Mix well. Add eggs and beat for 1/2 a minute. Add water and beat 1 1/2 minutes. Add oil and beat 1 additional minute. Pour into an 8x10 inch greased and floured pan. Bake at 350° for 45 minutes.

For frosting, mix sugar and lemon juice together. Prick top of cake with fork and pour frosting over warm cake.

OLE' SOUTH BUTTERMILK CAKE — Gary & Mary Ganton

1/4 lb. butter
1 1/2 c. sugar
4 eggs, separated
2 1/4 c. flour
1/4 tsp. salt
1 tsp. baking powder
1 tsp. baking soda
Grated rind of 1 orange
1 Tbsp. orange juice
1/2 tsp. vanilla
Few drops lemon juice
3/4 c. buttermilk

Cream sugar and butter, add egg yolks then add gradually the flour with orange rind mixed in, also. Baking powder and soda are added to buttermilk and mix in. Add flavorings last. Fold in stiffly beaten egg whites. Bake in 2 round cake pans for 30 - 40 minutes at 350°.

PINEAPPLE ICEBOX CAKE — Ruth Dorgan

1 lb. marshmallows
1 c. milk
Juice of 1/2 lemon
1 pt. whipping cream
1 tall can crushed pineapple, drained
Crushed graham crackers

Dissolve marshmallows in milk in top of double boiler. Whip cream. Cover bottom of 11x13 inch pan with a layer of graham crackers. Mix other ingredients. Pour over graham crackers. Cover with another layer of graham crumbs. Chill in refrigerator until set. Cut and serve.

POPCORN CAKE — Lou Ellen Beyrouty

5 poppers popped corn (5 or 6 qt.)
1 c. nuts or salted peanuts
1 lb. gumdrops (if large, cut into slices)
1/2 c. butter or margarine
1/2 c. cooking oil
1 sack marshmallows

Combine popcorn, nuts and gumdrops. Melt marshmallows, butter and oil in double boiler. Pour over popcorn mixture. Mix well and press into an angel food pan or any jello mold. Cool and slice like a cake. After making popcorn, I place it on a clean towel and this way you won't get any old maids when scooping popcorn up with hands to measure.

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POOR MAN'S CAKE

Anna E. Bell

2 c. brown sugar
2 c. hot water
4 Tbsp. lard
1 lb. seedless raisins
2 tsp. salt
3 c. flour
2 tsp. cinnamon
2 tsp. cloves
2 tsp. baking soda

Combine the sugar, water and lard, raisins and salt in a saucepan. Simmer for 5 minutes. Cool. Sift flour, cinnamon, cloves and baking soda. Add to the raisin mixture. Beat until smooth. Pour into 2 greased 9x5 inch loaf pans. Bake in a preheated oven at 325° for 1 1/4 to 1 1/2 hours.

RAW APPLE CAKE

Debbie-James McCarty

1/2 c. shortening
2 c. sugar
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. salt
2 tsp. soda
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
4 c. chopped apples

Mix all ingredients (except apples) together well. Add apples, stirring by hand. Press into 9x13 inch pan. Bake at 350° for 45 - 50 minutes.

REFRIGERATOR DESSERT

(Serves 24)

Joan Spring

10 inch angel food cake
2 c. sugar
2 c. cold water
2 Tbsp. gelatin dissolved in 1/2 c. cold water
1 (#2 1/2) can crushed pineapple, drained
2 Tbsp. lemon juice
2 cans Mandarin oranges, drained, cut in half (reserve juice of 1 can)
1 (5 oz.) jar maraschino cherries, chopped
1 pkg. miniature marshmallows
1/2 pkg. grated coconut
1 qt. whipping cream (2 qt. whipped)

Boil water and sugar 1 minute. Add dissolved gelatin, lemon juice and 1 can Mandarin orange juice. Chill till thickened. Add whipped cream. Fold in remaining ingredients except cake. Break cake into pieces and divide between 2 (9x13 inch) buttered pans. Pour whipped cream mixture

over cake and sprinkle with 1/2 package coconut over top. Refrigerate for 24 hours.

TOMATO SOUP CAKE

Toots Miller

2 c. flour
1 c. sugar
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 c. tomato soup
1 c. chopped nuts
1 c. chopped dates
1 or 2 eggs
1/2 c. melted fat

Sift dry ingredients and add dates, nuts. Beat eggs, add soup and part of flour mixture. Add fat, then rest of flour. Bake at 325° for about 1 hour.

TOMATO SPICE CAKE MIX

Carol Smith

1 pkg. spice cake mix
1 can tomato soup
1/2 c. water
2 eggs

Mix above, following directions on package. If desired, fold in 1 cup chopped walnuts. Bake as directed. Frost with white frosting.

TUNNEL OF FUDGE CAKE

Gayle Schutz

1 1/2 c. butter
6 eggs
1 1/2 c. sugar
2 c. flour
1 (12 1/2 oz.) pkg. Double Dutch frosting mix
2 c. chopped pecans

Preheat oven to 350°. Cream butter. Add eggs, one at a time. Beat thoroughly each time. Gradually beat in sugar. Continue creaming mixture till light and fluffy. Stir in flour, frosting mix and pecans. Bake for 60 to 70 minutes. Cool 1 hour in pan and 1 hour out.

T. V. CAKE

Sharon Neilsen

1 c. brown sugar
1/2 c. shortening
Pinch of salt
1 c. buttermilk
1 egg
1/2 tsp. cinnamon
1 c. white sugar
2 c. flour
1 tsp. soda mixed with
1 tsp. water
1 tsp. vanilla

Cream together sugars, shortening and flour. Save 1 cup of this to shake over top of cake. Mix in remaining ingredients. Pour into 9x13 inch greased and floured pan. Bake at 350° for 25 to 30 minutes.

CHOCOLATE FUDGE FROSTING KIDS LOVE

Carol Smith

2 c. sugar
1 1/2 Tbsp. cocoa (or
2 sq. chocolate)
1/2 c. milk
1/2 c. butter or oleo
1 pinch of salt
1 tsp. vanilla

Boil hard for 3 minutes. Set in cold water and beat with wooden spoon until it is of spreading consistency.

BUTTERMILK-CINNAMON BARS

Katie Anfang

1 1/4 c. sugar
3/4 c. brown sugar
2 c. flour
1/2 c. oleo
1/2 c. chopped walnuts
1/2 c. flaked coconut
1 egg
3/4 tsp. salt
1 tsp. cinnamon
1 tsp. baking soda
1 tsp. vanilla
1 c. buttermilk

Mix sugars and flour. Cut in oleo, as for pastry. Combine 2 cups of this sugar mixture with nuts and coconut and press into buttered 9x13 inch pan. Set aside. Combine egg and remaining spices and buttermilk. Beat until smooth. Add remaining sugar mixture to egg mix. Spread over first layer in pan. Bake at 350° for about 45 minutes. Cool and spread with powdered sugar icing.

BROWN SUGAR BARS

Lynn & Mary Willis

2 c. brown sugar
1 c. shortening
2 eggs
Dash of salt
1 tsp. vanilla
1/4 c. milk
4 c. flour
1 tsp. soda
1/2 tsp. baking powder

Mix in order given. Bake at 375° for 13 minutes or until light brown. Nuts, chocolate chips or raisins may be added.

CARROT CAKE BARS

Margi Liberati

4 eggs
2 c. sugar
1 1/2 c. salad oil

Beat 5 minutes. Stir in:

2 c. flour
2 tsp. soda
1 tsp. salt
2 tsp. cinnamon

Mix well by stirring. Add 3 small jars of baby food carrots and stir until mixture. Pour into greased cake pan.

Frosting: Melt 4 tablespoons butter, add:

1 (8 oz.) pkg. cream cheese
1/2 tsp. vanilla
1 lb. box powdered sugar

Cream all ingredients together. Spread over cooled cake.

CONGO BARS

Jack & Michelle Franich

2/3 c. Wesson oil
1 box light brown sugar
3 eggs
2 3/4 c. sifted flour
1 tsp. vanilla
1 c. nuts
1 pkg. chocolate chips

Combine shortening and brown sugar. Stir until well mixed. Add remaining ingredients, mix well. Pour into greased pans. Bake at 325° for 30 - 35 minutes. Cool and cut into squares.

DATE NUT NOUGAT BARS

Mary Sparks

1/2 c. soft butter
1 c. flour
1/2 c. sugar
1/4 tsp. cinnamon

Topping:

1 c. brown sugar
2 eggs
1 c. chopped nuts
2 Tbsp. flour
1/3 c. dates, chopped fine
1/4 tsp. salt
1/3 c. coconut
1/2 tsp. baking powder

Blend first 4 items together. Pat into 9x13 inch pan. Bake at 325° for 15 minutes, then reduce heat to 300° and bake 15 minutes more. Glass pan, reduce heat 25°.

Topping: Mix together and pour over crust. Bake at 350° for 30 minutes. Cool and cut. Makes about 2 dozen.

PEANUT BUTTER BARS

Rosemary Cahill

2 sticks oleo
1 c. peanut butter
3 c. powdered sugar
1 c. graham cracker crumbs
1 tsp. vanilla
12 oz. pkg. chocolate chips

Melt oleo and peanut butter in pan and stir until smooth. Add powdered sugar, cracker crumbs and vanilla. If not smooth enough, add a little milk, but mixture should be very stiff. Spread in a 9x13 inch pan and cool. Melt chips in top of double boiler. Spread over cooled mixture. Tastes like "Reese's Peanut Butter Cups".

NUT GOODIE BARS

Bill & Fay Varden

1 (6 oz.) pkg. chocolate chips
1 (12 oz.) pkg. butterscotch chips
3/4 c. peanut butter
1 c. salted nuts
1 1/2 c. mini marshmallows

Melt chips and peanut butter - add nuts and marshmallows. Place into buttered pan, 9x9 inches. Cool and cut. Fattening, but yummy.

WALNUT TREATS

Katie Anfang

1 c. flour
1/2 c. oleo
1/2 c. coconut
1 c. chopped walnuts
1 1/3 c. brown sugar
1/2 tsp. salt
1 tsp. vanilla
2 eggs, well beaten
2 Tbsp. flour
1/2 tsp. baking powder

Blend flour and oleo together until crumbly (like pie crust). Press into 9x13 inch pan and bake at 350° for 10 minutes. Mix all the other ingredients together and pour over baked crust. Bake at 350° for 20 more minutes. Frost with powdered sugar frosting.

BLONDE BROWNIES

Sue Selis

2 c. sifted flour
1 tsp. baking powder
1/4 tsp. baking soda
1 tsp. salt
2/3 c. butter
2 c. packed brown sugar
2 eggs, beaten
2 tsp. vanilla
1 c. chopped nuts
12 oz. chocolate chips

Sift dry ingredients together. Set aside. Melt butter, add brown sugar. Cool slightly, add eggs, vanilla, nuts, flour. Mix well. Put into greased 9x13 inch pan. Sprinkle chocolate chips on top. Bake at 350° for 20 - 25 minutes or until inserted knife comes out clean. When cool, cut into squares.

BROWNIES

JoAnn & Mark McConnell

1 c. sugar
1/2 c. shortening
4 eggs
1 (1 lb.) can Hershey's chocolate syrup
3/4 tsp. salt
1 c. flour
1 tsp. vanilla
1/2 c. nuts

Frosting:

6 Tbsp. milk
6 Tbsp. butter
1 1/2 c. sugar

1. Cream sugar and shortening. 2. Beat eggs. 3. Add eggs and Hershey's chocolate syrup to creamed mixture. 4. Sift salt, flour and add to above. 5. Add

vanilla and nuts. 6. Bake at 350° for 35 minutes in a 9x13 inch pan. 7. Frost when cool.

Frosting: Bring 3 ingredients to a boil, add 1/2 cup chocolate chips. Beat and spread on brownies.

BUTTERMILK BROWNIES

Bill & Fay Varden

2 sq. Baker's unsweetened chocolate
2 cubes margarine
1 c. water
2 c. flour
2 c. sugar
1 tsp. baking soda
1/2 c. buttermilk
2 eggs
1 tsp. vanilla

Icing:

2 sq. unsweetened chocolate
1 cube margarine
6 Tbsp. buttermilk
1 box powdered sugar
1 tsp. vanilla

Melt 2 squares chocolate with 2 cubes margarine and 1 cup water, bring to boil, pour over:

2 c. flour
2 c. sugar
1 tsp. baking soda

Mix together. Add 1/2 cup buttermilk, 2 eggs, 1 teaspoon vanilla. Bake in foil lined jelly roll pan with 1 inch side for 20 - 30 minutes at 350°.

Icing: Melt 2 squares chocolate with 1 cube margarine, 6 tablespoons milk. Boil and add powdered sugar and vanilla, spread on warm cake.

BUTTERMILK BROWNIES

Gary & Mary Schaffer

2 c. sugar
2 c. flour
4 Tbsp. cocoa
1 c. cold water
2 eggs
1/2 c. margarine
1/2 c. salad oil
1/2 c. buttermilk
1 tsp. soda

Preheat oven to 400° F. Sift sugar, flour and cocoa together into a bowl. In saucepan bring water, margarine and salad oil to boil. Pour over dry ingredients in bowl and beat until creamy. Add buttermilk, soda and eggs.

Beat thoroughly. Bake in greased jelly roll pan for 18 minutes. Frost warm brownies with frosting made by bringing 1/2 cup margarine, 1/4 cup cocoa and 1/3 cup buttermilk to a boil. Add 1 box powdered sugar and 1/2 teaspoon vanilla. Mix well. Spread over warm brownies. Nuts may be added.

FUDGE BROWNIES

Jim & Shelley Tindle

1 c. sugar
1/2 c. shortening or oleo
4 Tbsp. cocoa
1/2 tsp. salt
2 eggs
1 tsp. vanilla
1/2 c. nuts

Mix all ingredients in bowl. Add vanilla and nuts last. Use an 8x8 inch pan. Double recipe for 13x9 inch pan. Bake at 350° for 25 minutes.

BONBON COOKIES

Chris Hyde

1/2 c. soft butter
3/4 c. sifted confectioners sugar
1 tsp. vanilla
Food coloring if desired
1/8 tsp. salt
1 1/2 c. sifted flour

Mix butter, sugar, vanilla and food coloring thoroughly. Blend in flour and salt with your hand. If dough is dry, add 1 - 2 tablespoons cream. Wrap level tablespoonful of dough around filling (candied cherry, pitted date, nut or chocolate bit). Place 1 inch apart on an ungreased baking sheet. Bake 12 - 15 minutes at 350°. Cool. Dip tops of cookies into icing. Decorate with nuts, coconut or colored sugar.

CAKE MIX COOKIES KIDS LOVE TO MAKE

Carol Smith

1 pkg. cake mix
2 beaten eggs
1/2 c. oil (use 3/4 c. oil if oatmeal is used)

Add nuts, cereal, coconut - whatever you like. Bake 10 - 12 minutes at 350°. Drop on cookie sheet.

CATHEDRAL WINDOWS

Lynn & Mary Willis

12 oz. pkg. chocolate chips
2 eggs
2 cubes margarine
2 c. powdered sugar
1 pkg. miniature marshmallows
1/2 c. walnuts

Melt chips and margarine over hot water. Add beaten eggs and powdered sugar. Blend well. Pour over marshmallows and nuts. Form into log on Saran Wrap. Refrigerate and slice.

CHEESECAKE DREAMS (Cookie)

Ann Marie Ferriole

1/3 c. light brown sugar, firmly packed
1 c. unsifted all-purpose flour
1/2 c. chopped walnuts
1/3 c. butter or margarine, melted
1 (8 oz.) pkg. cream cheese, softened
1/4 c. sugar
1 egg
2 Tbsp. milk
1 Tbsp. lemon juice
1 tsp. vanilla extract

Preheat oven to 350° F. Grease an 8 inch square baking pan. In a small bowl, mix brown sugar, flour and walnuts. Stir in melted butter until well combined. Reserve 1/3 cup of the crumbly flour mixture. Pat remaining gently into baking pan and bake 12 - 15 minutes. Meanwhile in a small bowl with electric mixer at medium speed, beat cream cheese and sugar until smooth. Beat in remaining ingredients. Pour over baked crust. Sprinkle on remaining crumbly mixture. Bake for 25 minutes more until set. Cool on wire rack. When cool, cut into 2 inch squares. Cut each square diagonally in half. Makes 32 cookies (85 calories each).

CHOCOLATE CHIP COOKIES

Ann & Al Barcus

1 c. shortening
1/2 c. white sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
2 1/4 c. flour
1 tsp. soda
1 tsp. salt
6 oz. chocolate chips

Mix shortening and white and brown sugars together. Add eggs and vanilla and mix. Add dry ingredients and mix

well. Add chocolate chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 375° for 8 - 10 minutes.

CHOCOLATE COCONUT COOKIES

Rosemary Cahill

1 can Borden's sweetened condensed milk
2 sq. bitter (cooking) chocolate, melted
1 c. nutmeats
1/2 lb. coconut, chopped

Mix milk with melted chocolate, add nuts and coconut and mix well. Chilling helps in dropping from a teaspoon to greased cookie sheet. Bake at 350° for about 10 minutes or just until firm to touch. Remove immediately to cooling rack.

FRUIT LOOP COOKIES

Toots-John Miller

2 c. fruit loops
2 c. sifted flour
1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. shortening
1/2 c. butter
1/2 c. sugar
2 eggs
1/2 c. orange juice
1/2 c. nuts

Crush fruit loops in fine crumbs. Sift flour, baking powder, salt together. Beat shortening and butter, sugar together. Add eggs and orange juice, beat well. Add sifted dry ingredients, fruit loops, nuts. Drop by tablespoonfuls onto ungreased cookie sheet. Bake at 350° for about 12 minutes.

Orange Icing:

2 c. powdered sugar
2 Tbsp. orange juice
3 Tbsp. butter

GRANDDAD'S CHOCOLATE CHIP COOKIES

Ruth Dorgan

1 lb. oleo
2 c. brown sugar
2 eggs
4 c. flour
1 tsp. vanilla
1 large pkg. chocolate chips
1/2 tsp. salt
1 tsp. cream of tartar
1 tsp. soda
1 c. walnuts

Mix oleo, sugar, eggs and vanilla thoroughly. Add other ingredients. Bake on ungreased cookie sheet at 350° for about 10 minutes.

HERSHEY KISS COOKIES

Mac & Alice Wiper

1/2 c. butter
1/3 c. peanut butter
1/2 c. sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla
1 3/4 c. flour
1 tsp. soda
1/2 tsp. salt

Cream butter, peanut butter, sugar, brown sugar. Add egg, vanilla. Blend in flour, soda and salt. Shape dough into 1 inch balls. Roll balls in white sugar and place on greased cookie sheets. Bake at 375° for 8 minutes. Remove, top with Hershey's Kiss (push down). Return and bake 4 minutes longer, until golden brown.

MINT SURPRISE COOKIES

Lou Ellen Beyrouty

3 1/4 c. flour
1 tsp. soda
1/2 tsp. salt
1/2 c. butter or other shortening
1 c. sugar
1/2 c. firmly packed brown sugar
2 eggs, unbeaten
2 Tbsp. water
1 tsp. vanilla
Rockwood chocolate mints

Sift flour, soda and salt together. Cream butter and sugars together. Add eggs, water and vanilla to creamed mixture. Blend in dry ingredients. Mix thoroughly. Chill dough. Open 1 package Rockwood chocolate mints. Shape cookies in ball and place mint in middle of ball. Pat cookies down and place half a walnut on top. Bake at 375° for 10 - 12 minutes.

NO BAKE OATMEAL COOKIES

Janice Barabe

2 c. sugar
1/2 c. cocoa
1 stick margarine
1/2 c. milk + 1/8 c.
1/2 c. peanut butter
1 Tbsp. vanilla
3 c. quick oats
1/2 c. coconut

Boil first 4 ingredients together for 3 minutes. Remove

from heat. Add peanut butter, vanilla, oats and coconut. Drop by spoonfuls onto waxed paper. Ready to eat in 1 or 2 hours.

NO BAKUMS

Ruth Dorgan

1/4 lb. oleo
2 sq. baking chocolate
1/2 c. peanut butter
2 c. quick oats
1/2 c. chopped walnuts
2 c. sugar
1/2 c. milk
1/2 c. coconut
1 tsp. vanilla

Melt oleo and chocolate. Add sugar and milk. Bring to a good boil. Cook 1 minute and 30 seconds. Add other ingredients, peanut butter first. Mix well. Drop by teaspoonfuls onto waxed paper.

OATMEAL COOKIES

Betty Plano

2 c. white sugar
1/4 lb. margarine (1/2 c.)
1/2 c. milk
6 tsp. cocoa

Bring above ingredients to a rolling boil, remove from stove. Add 3 cups oatmeal (quick oats). Add 1 teaspoon vanilla, 3/4 cup peanut butter. Drop by teaspoonfuls onto waxed paper - no baking necessary.

OATMEAL DROP COOKIES

Toots-John Miller

3/4 c. shortening
2 eggs
1 tsp. baking powder
1/4 tsp. salt
1 tsp. cinnamon
1/2 c. nuts, chopped
1 c. sugar
2 c. flour
1 tsp. vanilla
1/3 c. milk
1/2 c. raisins
2 c. oatmeal

Cream sugar and shortening. Add eggs. Combine with sifted dry ingredients and milk. Add raisins and chopped nuts. Bake at 375° for 15 minutes.

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Household Hint: Lining cookie sheet with greased waxed paper will save you a lot of time.

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RUSSIAN TEA COOKIES

Patricia & Elmer Sitter

2 c. margarine
1 c. confectioners powdered sugar
4 1/2 c. flour
1/2 tsp. salt
1/2 tsp. vanilla
1 1/2 c. chopped nuts

Cream margarine and sugar. Add vanilla and mix thoroughly. Add flour and salt to creamed mixture and mix thoroughly. Mix chopped nuts in thoroughly. Bake at 400° for 14 - 17 minutes (watch carefully). Roll in confectioners sugar when still warm and again when cooled. Makes about 100 cookies.

7 - LAYER COOKIES

Mary Sparks

1 cube melted butter
1 c. fine graham cracker crumbs
1 pkg. chocolate chips
1 pkg. butterscotch chips
1 c. Angel Flake coconut
1 can Eagle Brand condensed milk
1 c. chopped walnuts

Layer ingredients on top of each other in pan. Bake in 13x9 inch pan at 350° for 1/2 hour. When cool, but not cold, mark pieces. Let cool completely; finish cutting and take out of pan.

YUGOSLAV KIFLE (Cookie)

Ann Marie Ferriole

2 c. sifted flour
1 cube margarine
1/2 c. sour cream
1 cake compressed yeast
2 egg yolks

Walnut Filling:

1 c. finely chopped walnuts
1/2 c. sugar
1 tsp. vanilla
2 egg whites, stiffly beaten

Crumble yeast into flour. Cut in margarine. Add egg yolks and sour cream. Mix well. Form into ball and knead until smooth. Divide dough into 3 balls. Wrap in waxed paper and chill at least 1 1/4 hours. Sprinkle bread board with powdered sugar and roll each ball into 8 to 9 inch circle. Cut each circle into 8 wedges. In separate container, combine walnuts, sugar and vanilla. Fold in whites. Fill

wide end of wedge with 1 tablespoonful of walnut filling. Roll up from wide end to point. Place on greased baking sheet. Brush with melted margarine. Bake at 375° for about 25 minutes. Makes 2 dozen.

NEVER FAIL PIE CRUST

Carol Smith

2 c. sifted flour
1 tsp. salt
1/4 c. water
2/3 c. Crisco

Combine flour and salt in large bowl. Mix 1/3 cup mixture with water. (It will be a pasty texture.) Cut 2/3 cup Crisco into the dry flour. Add the paste mixture to flour and Crisco. Mix with a spoon and then with your hands. Roll thin and use for one pie (top and bottom).

APPLE PIE

Ann & Al Barcus

Crust (9 inch):

1 1/2 c. flour
3/4 c. shortening
1 1/4 tsp. salt
Water to hold together (not sticky), about 1/3 c.

Blend flour with shortening, then add salt and blend again with a pastry cutter (blender). Add water slowly until flour is moistened and dough makes a nice ball. Roll out on floured surface after dividing dough in half. Place in pie pan.

3/4 c. sugar
1 tsp. cinnamon
7 + c. apples, pared, sliced
1 1/2 Tbsp. butter

After mixing sugar, cinnamon and apples, add to pie pan. Dot with butter. Cover with crust. Sprinkle with sugar and cinnamon. Bake at 425° for 10 inch, then 375° for 45 - 50 minutes.

BANANA CHOCOLATE PIE

Kathy Jenson

1 1/2 c. sifted all-purpose flour
1/2 tsp. salt
1/2 c. shortening
4 - 5 Tbsp. cold water
1 - 2 large bananas, sliced
1 1/4 c. cold milk

1 c. light cream
9 inch pie pan

1 (5 1/2 oz.) large pkg. (6 serving size) instant chocolate pudding and pie filling

Preheat oven to 450°. Mix together flour and salt. Cut in 1/4 cup shortening until the mixture is the texture of corn meal. Cut in remaining 1/4 cup shotening until the particles are the size of small peas. Add cold water by tablespoonfuls mixing with a fork until mixture forms a ball. Roll the dough out on lightly floured board. Fit into pie pan. Bake at 450° F. for 10 - 12 minutes or until lightly brown. Cool pie shell. Arrange banana slices on bottom of cooled pie shell. Pour milk and cream into a deep narrow bottom bowl. Add pie filling mix. Beat slowly with hand beater for 1 minute (mixture will be thin). Pour immediately into the shell. Chill at least 1 hour. Garnish with whipped cream or topping and additional bananas, if desired.

CHERRY-BERRY PIE

Mary Ann Cullivan

1 (3 3/4 oz.) pkg. instant pie filling
2 c. milk
1/4 c. coconut
1 can cherry pie filling
1 can blueberry pie filling

1 c. whipped cream
1 1/4 c. graham cracker crumbs
1/4 c. melted butter
1/4 c. sugar

Crust: Mix graham cracker crumbs, melted butter and sugar. Press into pie plate. Bake at 400° about 8 minutes.

Filling: Make vanilla pie filling following directions on box for pie filling. Add coconut and pour into cooled pie shell. Chill until firm. Drain pie fillings until most of sauce is gone. On top of pie, make ring of blueberries around outside. Next, put ring of cherries inside blueberry ring. Fill center with whipped cream.

FRENCH APPLE PIE

Patricia & Elmer Sitter

3/4 c. sugar
1 tsp. cinnamon
6 to 7 c. sliced apples

1/2 c. butter
1/2 c. brown sugar
1 c. flour

Mix sugar, cinnamon and apples together. Put apple

mixture in pie shell. Cream butter and brown sugar. Cut butter mixture into flour, using pastry blender. Spread butter-flour mixture over pie and sprinkle cracker crumbs over top.

Variation: Sprinkle top with chopped nuts last 10 - 15 minutes of baking. Bake at 425° for 50 to 60 minutes.

GUAVA CHIFFON PIE

Patricia & Elmer Sitter

1 Tbsp. gelatin
1/4 c. water
1 c. sugar
2/3 c. guava pulp (unsweetened)
4 egg yolks
3 to 4 tsp. lemon juice
1/8 tsp. salt
4 egg whites

Soak gelatin in water until melted, set aside. Combine 1/2 cup sugar, guava pulp and egg yolks. Beat pulp mixture until well mixed and cook in double boiler until mixture thickens. Add gelatin mixture and remove from heat. Stir until well mixed. Cool, add lemon juice. When mixture begins to congeal, beat whites and salt until stiff. Add 1/2 cup sugar and beat whites until mixture becomes glossy. Gently fold guava mixture into beaten egg whites. Pour into cool baked pie shell and chill.

LEMON SPONGE PIE

Betty Plano

Filling:

2 Tbsp. shortening
1 c. sugar
3 Tbsp. flour
3 eggs, separated
1 c. milk
1/4 c. lemon juice
1 Tbsp. grated lemon rind
1 (9 inch) unbaked pie shell

Use favorite pie crust recipe. Cream shortening, sugar and salt until light and fluffy; beat in flour. Beat egg yolks and mix with milk and lemon juice; add to creamed mixture with lemon rind. Beat egg whites until stiff and fold into batter. Pour into pie shell. Bake at 375° for 10 minutes. Reduce heat to 350° and continue baking for 35 minutes.

NO CRUST CHOCAROON PIE

Dewain & Diana Lien

3 sq. unsweetened chocolate
1/2 c. butter
3 eggs
3/4 c. sugar
1/2 c. flour
1 tsp. vanilla
2/3 c. sweetened condensed milk
2 2/3 c. coconut

Melt chocolate and butter. Stir in eggs, sugar, flour and vanilla. pour into greased 9 inch pan. Combine coconut and milk. Stir together completely. Spread mixture on top of chocolate, leaving 1/2 inch rim. Bake at 350° for 30 minutes. Cool, slice.

PEANUT BUTTER PIE

Diana & Dewain Lien

1/2 c. chunky peanut butter
8 oz. cream cheese
12 oz. Cool Whip
1 c. sugar

Mix all ingredients together until creamy. Pour into 9 inch graham cracker crust or chocolate cookie crust. Chill for 2 hours. Serve.

PEANUT BUTTER PIE

Jim & Shelley Tindle

3 oz. cream cheese
3/4 c. powdered sugar
1/2 c. milk
1/2 c. peanut butter
1 (9 oz.) container Cool Whip

Mix all ingredients well. Fold in Cool Whip. Pour into a chocolate crumb pie shell. (Graham crust may be used.) Freeze pie and remove just before serving.

PECAN PIE

Lynn & Mary Willis

1 c. brown sugar
1 c. light Karo syrup
1 stick margarine
3 eggs
1 tsp. vanilla
1 tsp. vinegar

Put brown sugar, syrup and margarine in pan. Heat - do not cook. Beat eggs, add pecans, vanilla and vinegar. Add all together. Pour into 9 inch unbaked pie shell. Bake at 350° for 35 minutes.

PEPPERMINT ICE CREAM PIE

Lynn & Mary Willis

Chocolate crumb crust
1/2 gal. peppermint ice cream
Hershey's syrup

Have ready, 8 inch chocolate cookie crumb pie shell. Fill crust with peppermint ice cream. Drizzle with Hershey's syrup. Freeze.

KAPRIDUTARA
(Lebanese Fruit-Bread Pudding)

Eleanor Bertagni

6 slices bread
1 banana, sliced (3/4 c.)
1 apple, cored and diced (3/4 c.)
1/2 c. raisins
1/4 c. chopped walnuts
1 c. packed brown sugar
2/3 c. water
1/2 tsp. ground cinnamon

Toast bread on baking sheet in 325° oven for 15 minutes; cut into small cubes. In large mixing bowl, combine toast cubes, banana, apple, raisins and walnuts. Combine brown sugar, water and cinnamon; add to fruit mixture. tossing to coat evenly. Let stand 5 minutes; stir again. Turn into 1 1/2 quart casserole. Bake, uncovered, in 325° oven for 30 to 35 minutes, or till lightly browned. Serve with cream (whipped) if desired. Makes 5 or 6 servings.

QUEEN OF PUDDINGS

Mrs. H. W. Biller

1 c. fine bread crumbs
2 c. milk, scalded
2 eggs, separated
1/2 c. sugar
1/4 tsp. salt
Currant jelly or jam

Soak crumbs in milk. Beat egg yolks; add 1/4 cup sugar and salt - - add to milk mixture. Pour into greased baking dish, set in pan of hot water and bake in 350° oven for 1 hour, or until firm. Spread a thick layer of jelly over top. Beat egg whites with remaining 1/4 cup sugar until stiff. Spread meringue over top of pudding. Bake 10 minutes longer or until browned. Serve hot or cold. Serves 6.

PUDDING DESSERT

Joan Witte

1 c. flour
1 c. soft oleo
1/2 c. chopped nuts
1/4 c. brown sugar
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 c. Cool Whip
2 pkg. instant pudding
3 1/2 c. milk
Chopped nuts
Cool Whip

Mix flour, oleo, 1/2 cup chopped nuts and brown sugar together. Put into 9x13 inch pan. Bake at 350° for 15 minutes. Cool. Soften cream cheese. Add powdered sugar and beat thoroughly. Add 1 cup Cool Whip. Spread over crust. Fix 2 packages of instant pudding (2 chocolate or 1 chocolate and 1 vanilla or 1 vanilla and 1 butterscotch), using only 1 3/4 cups of milk for each package. Spread over cream cheese layer. Top with Cool Whip and additional chopped nuts. Keep in refrigerator or freeze ahead (freezes well).

LEMON LUST

Mary Courtney

1 c. flour
1/2 c. chopped nuts
1 cube margarine
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 large carton Cool Whip
2 pkg. lemon instant pudding
3 c. milk

Blend flour, nuts and margarine like pie crust. Flatten in 8x10 inch pan (preferably glass). Bake at 325° for 15 minutes. Cool. Mix cream cheese, sugar and 1 cup Cool Whip in mixer. Spread on top of cooled crust. Mix lemon instant pudding and milk in mixer or blender until thick. Spread on top of cream cheese mixture. Frost with rest of Cool Whip.

APPLE CRISP

Hilda Holland

4 c. sliced apples
1/4 c. water
1/2 tsp. salt
1 tsp. cinnamon
1/3 c. butter or margarine
3/4 c. flour
1 c. sugar

Place apples on bottom of shallow baking dish. Sprinkle with 1/4 cup water, salt and cinnamon. With pastry blender,

mix butter or margarine, sugar and flour until crumbly. Spread over apples. Bake at 350° for 40 minutes.

APPLE MINT CRISP

Jeanie Thom

1 Tbsp. butter, softened
1 c. sugar
1 c. flour
1/2 tsp. baking powder
1 egg
1 Tbsp. dried mint leaves
1 Tbsp. ground cinnamon
4 medium sized, tart cooking apples, peeled, quartered, cored and cut into 1/4 inch slices
1 c. heavy cream, whipped (optional)

Preheat oven to 350°. Grease an 8x8x2 inch baking dish with butter. Sift sugar, flour and baking powder into bowl. Make a well in center and drop in the egg. Mix together with 2 table knives until flour has absorbed egg. In large bowl, stir mint leaves and cinnamon together. Add apples and toss until apples are evenly coated. Arrange apples in baking dish. Scatter flour mixture over apples, spreading and pressing gently into a smooth layer to completely cover apples. Bake for 45 minutes or until topping is crusty. Remove from oven. Cover tightly with foil. Cool. Serve at room temperature with whipped cream.

BLUEBERRY-DREAM WHIP TORTE

Katie Anfang

Crust:

1 c. flour
1 c. graham cracker crumbs
1/2 c. brown sugar
1 c. chopped walnuts
1 c. oleo

Filling:

1 c. powdered sugar
1 (8 oz.) pkg. cream cheese
2 env. Dream Whip

Mix crust ingredients and press into a 9x13 inch cake pan. Bake at 400° for 15 minutes. Remove from oven, cool 5 minutes and then stir with fork to crumble. Let cool 10 - 15 minutes and then press down in pan. Mix powdered sugar and cream cheese. Then blend in Dream Whip - already mixed as package directs. Put filling on top of crust. Cover with can of blueberry pie filling. Chill overnight.

CHOCOLATE-DATE TORTE

Katie Anfang

1 c. chopped dates
1 1/2 c. boiling water
1 tsp. soda
1 c. sugar
1/2 c. oleo
2 eggs
1 1/2 c. flour
1/4 tsp. salt
3/4 tsp. soda

Topping:

1/2 c. sugar
1/2 c. nuts
1 c. chocolate chips (or more)

Pour boiling water over dates and soda and set aside. Cream oleo and sugar. Add eggs and beat. Add date mixture. Add flour, salt and soda. Mix well. Put into 9x13 inch cake pan. Top with sugar, nuts and chips. Bake at 350° for about 40 minutes. Serve with whipped cream.

CHOCOLATE MINT MOUSSE

Katie Anfang

1 3/4 c. crushed vanilla wafers
1 c. + 2 Tbsp. oleo
3 c. powdered sugar
4 eggs
1/4 tsp. salt
3 sq. bitter chocolate
1/2 c. chopped nuts
1/2 gal. mint chocolate chip ice cream, slightly softened

Mix 1 1/2 cups wafer crumbs with 6 tablespoons oleo. Spread in 9x13 inch pan. Press down. Set aside. Cream 3/4 cup oleo with 3 cups powdered sugar, 4 egg yolks, 1/4 teaspoon salt and 3 squares melted bitter chocolate. Beat 4 egg whites till stiff. Fold into chocolate mixture. Put 1/2 of the chocolate mixture over crumb crust. Sprinkle nuts over chocolate mixture. To help spread ice cream, chill crust and chocolate mixture. Take the 1/2 gallon of ice cream and slice into about 3/4 inch thick slices. Arrange over chocolate mixture. Spread remaining chocolate mixture over ice cream layer. Sprinkle with 1/4 cup crumbs. Freeze until firm.

CRANBERRY CREAM DELIGHT

Carol Smith

2 c. or 1 lb. ground cranberries
1 c. sugar
2 c. nuts
1 pkg. (large size) Dream Whip

568-80

3/4 pkg. miniature marshmallows
1 large can drained, crushed pineapple

Combine cranberries, sugar and let stand for 2 hours. Combine cranberries with cream and marshmallows. Add pineapple and nuts. Pour into large salad bowl and let stand overnight. It will keep in refrigerator for several days.

FOOD FOR THE ANGELS

Toots-John Miller

1/2 lb. butter or margarine
3 c. powdered sugar
2 tsp. vanilla
4 eggs, unbeaten
1 or 2 cans crushed pineapple
2 pkg. vanilla wafers
1 pt. cream
1/4 c. sugar (optional)

Cream butter, then powdered sugar in mixing bowl. Add 1 egg at a time, beat thoroughly. Add vanilla. Grind wafers - put half in bottom of pan and level off. Then put a layer of batter, etc. Whip cream - make next layer. Then layer of crused pineapple. Top with other half of ground wafers. Serves quite a mob.

NAPOLEON CREMES

Lisa Geisen

1/2 c. butter
1/4 c. sugar
1/4 c. cocoa
1 tsp. vanilla
1 egg, slightly beaten

Cook in double boiler until melted. Add:

2 c. crushed graham crackers
1 c. coconut (flaked)

Place in 9x13 inch pan. Mix together:

1/2 c. butter
3 Tbsp. milk
2 c. sifted powdered sugar
1 (3 3/4 oz.) pkg. vanilla instant pudding mix

Put on first layer and chill till firm. Melt in double boiler: 1 (6 ounce) package semi-sweet chocolate chips and 2 tablespoons butter. Cool slightly and spread on top.

FROZEN CHOCOLATE CHARLOTTE

Rosemary Cahill

2 pkg. ladyfingers or angel food cake
1/4 c. white rum
1 (12 oz.) pkg. chocolate chips
2 Tbsp. instant coffee
1/4 to 1/3 c. boiling water
6 egg yolks
3/4 c. sugar
1 tsp. vanilla
6 egg whites
2 pkg. Dream Whip, prepared as directed on package

Split ladyfingers, but do not separate into individual pieces or cut angel food cake into thin 1/2 to 3/4 inch pieces. Brush flat surfaces of ladyfingers or one side of each angel food slice with rum. Line side of a 9 inch spring form pan with rum laden ladyfingers. Also line bottom of pan completely with ladyfingers. Melt chocolate in top of double boiler over hot water, stirring occasionally. Dissolve coffee in boiling water. Beat egg yolks in small bowl at high speed until foamy. Beat in 1/4 cup sugar, gradually; continue beating until thick. Reduce beater speed and beat in vanilla, coffee and melted chocolate. Wash beaters. Now beat egg whites in large bowl until soft peaks form. Gradually beat in 1/2 cup sugar until whites form stiff peaks. Stir about 1 cup egg whites into chocolate mixture to lighten it. Fold chocolate mixture into remaining egg whites. Fold in prepared Dream Whip. Pour into lined pan. Freeze until firm. Serve frozen.

FROZEN CHOCOLATE FRANGO

Lisa Geisen

1 c. butter
2 c. powdered sugar
4 sq. unsweetened chocolate, melted
4 eggs
3/4 tsp. peppermint flavoring
2 tsp. vanilla
1 c. vanilla wafer crumbs
Whipped cream and cherries

Beat together butter and powdered sugar until light. Add melted chocolate and continue beating. Add whole eggs and beat. Add flavorings. Put 1/2 crumbs in 16 - 18 baking cups in pan. Spoon in chocolate. Top with remaining crumbs. Freeze - when ready to serve, top each with whipped cream and a cherry!

FROZEN SHERBET DESSERT

Carol Smith

1 pt. whipping cream, whipped
1 tsp. vanilla
Sugar to sweeten
30 macaroons (crushed), save 1/2 c. for topping
1 c. nuts, chopped

Place 1/2 of the above mixture in the bottom of a 9x13 inch glass pan. Freeze. Layer over the mixture in pan, 1/2 gallon tri-flavored sherbet. Freeze. Spread the remaining half of whipped cream over sherbet and sprinkle remaining crushed macaroons on top. Freeze. Take out of freezer 10 minutes before serving.

FRUIT DESSERT

Bernice Hardy

2 to 3 large peaches
7 to 8 apricots
1 c. green grapes
1 c. sugar
1 c. water
2 tsp. orange peel, grated
1/8 tsp. nutmeg
1 Tbsp. rum

Peel fruit, quarter, place in bowl. Bring sugar, water, peel and nutmeg to boil, pour over fruit while hot. Cool. Refrigerate. Add 1 tablespoon rum just before serving. (6 servings)

JAN'S BIRTHDAY DESSERT

Fiona Matheson

1 c. sliced almonds
1 c. flour
1/2 c. butter, softened
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 pt. whipping cream, whipped
1 small pkg. instant vanilla pudding
1 small pkg. instant chocolate pudding
3 c. milk

Mix almonds, flour and softened butter together. Press into bottom of a 9x13 inch pan. Bake at 350° for 20 minutes. Let cool. Beat together cream cheese and powdered sugar. Whip whipping cream. Add 2/3 of the whipped cream to cream cheese and powdered sugar mixture. Pour over crust. Mix vanilla and chocolate pudding together. Add 3 cups of milk and make according to instructions on package. Pour over first layer. Chill. Top with remaining cream. Garnish with almonds or chocolate chips.

JELLO SQUARES

Patricia & Elmer Sitter

3 pkg. Knox gelatine
1 (3 oz.) pkg. jello
1 c. water
2 c. water
1 c. sugar

Dissolve gelatine, jello and water (1 cup). Combine (2 cups) water and sugar and bring to a boil until sugar is completely dissolved. Combine two mixtures and pour into pan. Cool, cut into any shape or size. For an interesting variation, make 2 batches of different colored jello, letting one color set up until almost firm, then pour the other color on top to form a two layered effect.

LEMON SQUARES

Patrica & Elmer Sitter

Crust:

1 c. margarine, softened
2 c. flour
1/2 c. nuts, chopped

1st layer:

1 c. powdered sugar, sifted
1 (8 oz.) pkg. cream cheese, softened
1 c. chilled whipping cream

2nd layer:

2 (3 3/4 oz.) pkg. lemon instant pudding
3 c. milk
1 Tbsp. lemon peel, grated

3rd layer:

1 c. chilled whipping cream
Grated lemon peel

Mix butter, flour and nuts together and press into bottom of 9x13 inch pan. Bake crust at 400° for 15 minutes. Cool. For first layer, beat sugar and cheese together. Beat cream until stiff and fold into cheese-sugar mixture. Spread on cooled crust and refrigerate. For second layer, mix pudding, milk and lemon peel together and pour over set cream mixture and refrigerate. For third layer, whip cream stiff. Spoon on top of pudding mixture and sprinkle with grated lemon peel and refrigerate.

MOUNT VERNON DESSERT

Joan Witte

1 (#303) can sour pie cherries, drained, save juice
2 Tbsp. oleo
1/2 c. firmly packed brown sugar
1 3/4 c. flour
1 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1/3 c. shortening
3/4 c. milk
1 tsp. vanilla
1 egg
Whipping cream (optional)

Cherry Sauce:

3/4 c. sugar
3 Tbsp. cornstarch
2 1/4 c. juice + water
1/8 tsp. almond extract
1/8 tsp. red food coloring

Spread oleo on bottom of 12x8 inch or 13x9 inch pan. Sprinkle with brown sugar. Add drained cherries. Sift flour, sugar, baking powder and salt together in a separate mixing bowl. Add shortening, milk and vanilla. Beat for 1 1/2 minutes on low speed. Add egg and beat 1 1/2 minutes. Pour over cherries in pan. Bake at 350° for 30 minutes to 40 minutes. Prepare cherry sauce. Combine sugar, cornstarch and juice in saucepan. Cook, stirring constantly until thickened. Remove from heat and stir in almond extract and red food coloring. Serve warm cake topped with cherry sauce and whipped cream.

NAPOLEON CREMES

Lisa Geisen

1/2 c. butter
1/4 c. sugar
1/4 c. cocoa
1 tsp. vanilla
1 egg, slightly beaten
2 c. crushed graham crackers
1 c. coconut, flaked
1/2 c. butter
3 Tbsp. milk
1 (3 3/4 oz.) pkg. vanilla instant pudding mix
2 c. sifted powdered sugar
1 (6 oz.) pkg. semi-sweet chocolate chips
2 Tbsp. butter

Combine 1/2 cup butter, 1/4 cup sugar, 1/4 cup cocoa, vanilla and egg in double boiler. Cook until melted. Add graham crackers and coconut to mixture and stir. Place in 9x13 inch pan. Mix together 1/2 cup butter, milk, vanilla instant pudding and sifted powdered sugar. Pour on first

layer and chill until firm. Melt chocolate chips and butter in double boiler. Cool slightly and spread on top of chilled mixture.

PINEAPPLE DESSERT

Lydia Cooper

Graham cracker crust
1 can Eagle Brand evaporated milk
1 large container Cool Whip
1 large can crushed pineapple
1/4 c. lemon juice + yellow food coloring

In mixing bowl, pour evaporated milk, then slowly mix lemon juice with food coloring into milk and add Cool Whip and drain pineapple. Pour into crust and chill at least 6 hours.

STRAWBERRY CREAM CHEESE TORTE

Arlyne Brim

Torte:

3/4 c. graham cracker crumbs
3/4 c. chopped nuts
1/2 c. flour
1/2 c. melted butter

Filling:

8 oz. softened cream cheese
1 c. powdered sugar
2 pkg. Dream Whip
30 oz. thawed strawberries
4 Tbsp. cornstarch

To prepare torte: Mix graham cracker crumbs, nuts, flour and butter. Bake at 400° for 10 - 15 minutes. Shape in pan and cool.

Filling: Beat together cream cheese and powdered sugar. Fold in Dream Whip (dry). Smooth over crust. Thicken juice of fruit with cornstarch on stove. Cool. Then add fruit. Spread over cream cheese and refrigerate.

THIS OVER THAT

Chris Hyde

Melt 1 stick of oleo in an 8 or 9 inch pan. Over that pour 1 cup graham cracker crumbs. Over that pour 1 cup Angel Flake coconut. Over that, pour 1 (6 ounce) package chocolate chips. Over that pour 1 cup pecan meats. Over

that pour 1 cup Eagle Brand milk. Bake for 40 minutes at 300°. Cool before cutting into squares.

** NOTES **

notes

notes

BEVERAGES & MISCELLANEOUS

FOOD QUANTITIES
FOR SERVING 25, 50 and 100 PERSONS AT PICNIC

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook.

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Lettuce	1½ heads	2½ to 3 heads	5 to 6 heads
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints

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GALLIANO

Elmer & Patricia Sitter

2 fifths of vodka
1 c. sugar
1/2 c. hot water
1 bottle (3/4 oz.) T. Noirot's imitation reverendine liquer
1 bottle (3/4 oz.) T. Noirot's imitation vanilla liquer
1 bottle (3/4 oz.) T. Noirot's imitation banana liquer
Few drops T. Noirot's imitation white anisette liquer

Pour vodka into a gallon jug. Premix sugar and hot water together to make a syrup. Not necessary to boil. Add syrup to vodka. Add reverendine, vanilla and banana to vodka mix and shake. Add 1 drop anisette and shake. Taste and add more drops to taste if desired. Be careful not to add too much as it is a strong concentrate which goes a long way.

KAHLUA

Patricia & Elmer Sitter

2 c. water
3 3/4 c. sugar
2 tsp. vanilla
6 Tbsp. instant Yuban coffee
1/2 c. hot water
1 fifth of vodka

Boil 2 cups water and sugar for 3 minutes till clear (hard boil is okay). Add vanilla to sugar mixture. Mix coffee in 1/2 cup hot water and add mixture to sugar-vanilla mixture. Pour mixture into 1/2 gallon jug. Add fifth of vodka.

Optional: Two to 4 teaspoons of medicinal glycerin may be added if you like your kahlua to have a heavy body. It is not necessary for taste. Serve straight over ice or mixed with half & half for Kahlua and cream.

MULLED CIDER (10 to 12 servings)

Hank & Kathy Heeb

2 qt. apple cider
1/4 c. packed brown sugar
2 sticks cinnamon
1 tsp. whole cloves
1/8 tsp. ground ginger
1 orange, sliced (unpeeled)

Combine ingredients in slow cooking pot. Cover and heat on low for 2 to 5 hours or longer. Serve from pot.

** NOTES **

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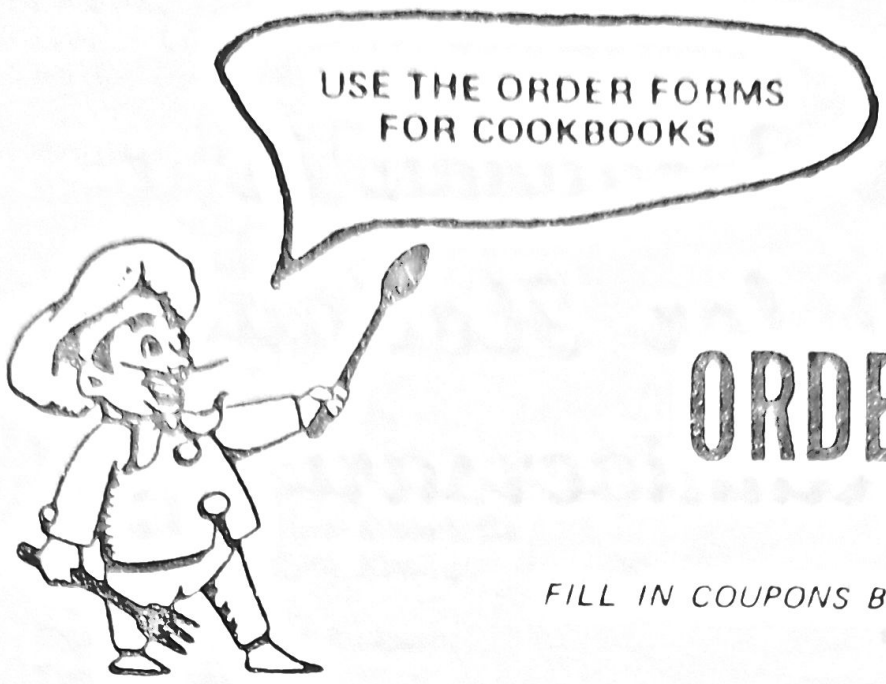

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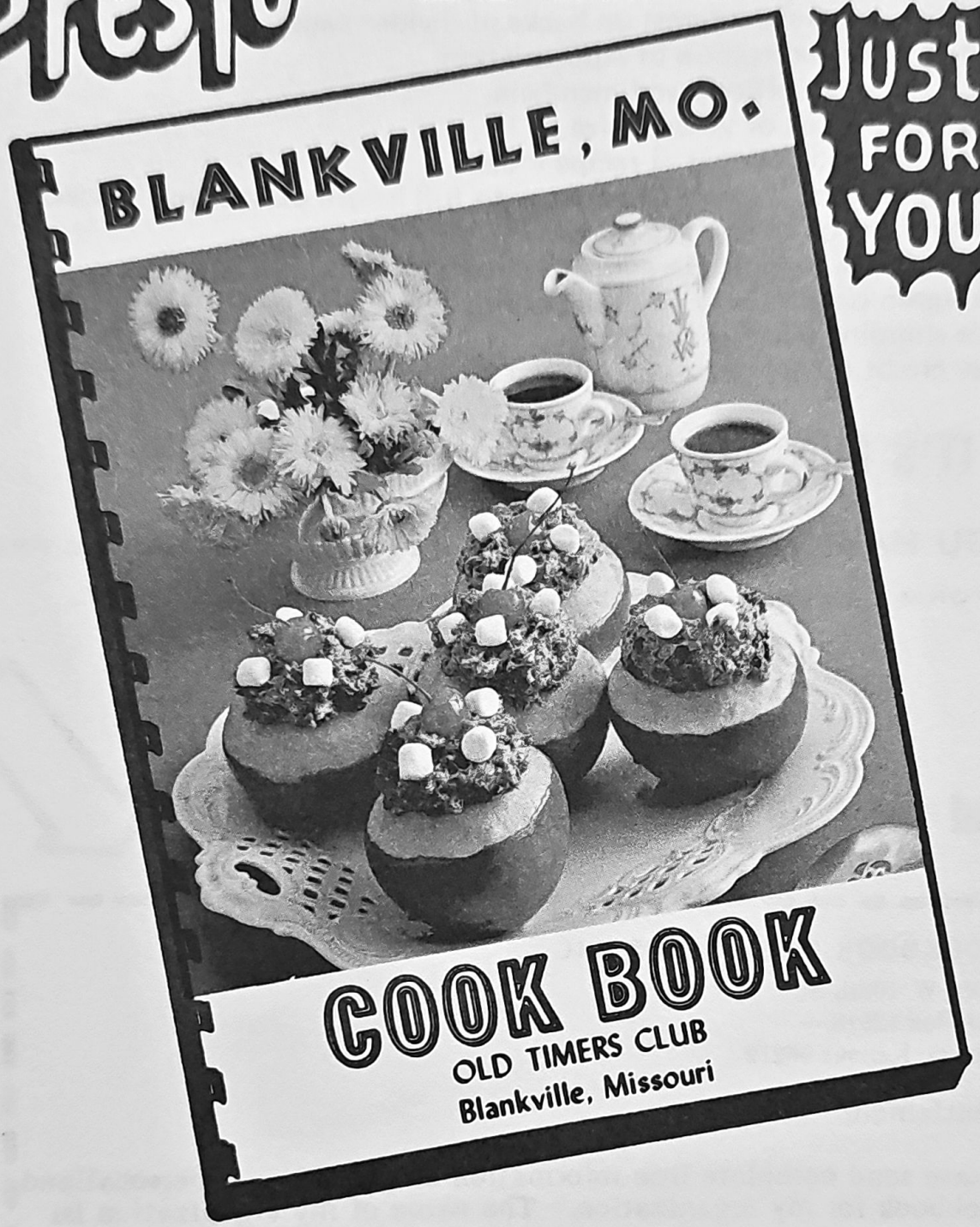

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Pg. 16 In Barbs book

for vegetable

"Vegetable plenty"

1 (10oz) pkg frozen ~~[illegible]~~ chopped broccoli

2 c shredded Old English process cheese

17 oz Cream Style Corn

1/2 Cup cracker crumbs

1/3 chopped onion

2 medium Tomatoes, cut in Wedges

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